



## **Herb & Spice** *Formal Dining - Spring/Summer*

### *Starters*

*Freshly Baked Deli Breads & Butter to be on each table*

**Soup Samples (full list available on request):**

Vine-ripened Tomato Soup with Crème Fraiche & Fresh Basil Pesto (V)

Pea & Apple Soup (V)

Tuscan White Bean Soup (V)

Roast Zucchini and Mature Cheddar (V)

Creamy Asparagus, Spinach & Fennel (V)

Indian-Spiced Tomato Soup (V)

African Sweet Potato & Black Bean (V)

Broccoli & Parmesan (V)

Minestrone (V)

Cream of Watercress (V)

Celery & Stilton (A)

Tomato, Red Pepper & Lentil with Fresh Basil (A)

Cream of Mushroom (A)

Homemade Leek & Potato (A)

Classic French Onion with Cheesy Crouton Bite (A)

Cream of Vegetable (A)

## **Starters Continued...**

### **'Straight from the Beach'**

Fresh White Crab in a Lime-Sea Salt Mayonnaise  
Beetroot-cured Smoked Salmon with Cucumber Spaghetti  
Potted Shrimp in Mini Terracotta Plant Pots

### **'The Mediterranean Slate'**

Antipasti Platter of Sliced Cold Cuts (Bresaola, Prosciutto, Mortadella) Taleggio and Walnut Arrancini with  
Lemon Aioli, Marinated Olives, and Stuffed Sweet Red Peppers

**OR...**

Antipasti Platter of Char-grilled Courgettes & Aubergine; Roasted Peppers; Baby  
Artichokes, Buffalo Mozzarella dressed with Basil Oil, Balsamic Syrup and Crisp Bruschetta Fingers (V)

Warm Asparagus and Parmesan Tart, Spring Vegetable Salad and Pea Shoots (V)

Seared Rare Tuna rolled in White and Black Sesame Seeds with Salsa Verde and a Green Papaya Salad

Poached Salmon on Crushed New potatoes tossed in a Lemon and Watercress Mayonnaise

Applewood Smoked Duck Breast with Grilled Peaches and Crisp Baby Gem

Pork & Walnut Pate with Home-made Apple Cider Pickle and Lightly Toasted Farmhouse Bread

Smoked Chicken Breast, Romaine Lettuce, Anchovies, Parmesan Cheese & fresh Croutons finished with our  
Home-made Caesar Dressing

Capresse Salad of Buffalo Mozzarella, Vine Ripened Beef Tomato, Balsamic Reduction and Fresh Basil Leaves(V)

Home-made Four Cheese Tartlet filled with Roquefort, Smoked Wensleydale, Mozzarella & Parmesan Cheese  
with a Mango Compote (V)

'The Manchester Egg' Free-Range Egg wrapped in Bury Black Pudding and Crispy Breadcrumbs served with our  
Homemade Piccalilli & Mixed Leaf Salad Garnish

Our Chicken Liver & Madeira Pate with Caramelised Onion Chutney, Toasted Crostini & Micro Herb Garnish

Cheshire Smoked Salmon & Asparagus topped with a Poached Egg & our Hollandaise Sauce

Slow Roasted Cherry Tomato & Fennel Tart on Char-grilled Asparagus Salad (V)

Poached Salmon, Fresh Dill and Cream Cheese Rilette with a Hint of Horseradish

Roasted Baby Beets, Chevre Goats Cheese and Sprouting Herb Salad (V)

Our House Salad with Warm Char-grilled Chicken, Seared Prawns, Avocado, Tomato, Baby Spinach, Crispy  
Leaves and Toasted Peanuts tossed with a Citrus-Ginger-Garlic Dressing

## Main Courses

Mediterranean Chicken Breast Stuffed with Spinach, Cream Cheese, Sun-dried Tomatoes, Garlic & Olives  
Served with Creamy Herb Mash, Wilted Greens and Creamy White Wine Sauce

Harissa Rubbed and Roasted Lamb Rump Steak with a Baby Potato, Chick Pea, Baby Spinach and Coriander  
Tagine, with Minted Yoghurt

Pan-seared Sirloin of Cheshire Beef, Vine Cherry Tomatoes, Fine Green Beans,  
Crispy Polenta and Rich Wild Mushroom Gravy

Fillet of Seared Lamb on Crushed Jersey Royals, with Asparagus, English Peas, Baby Broad Beans & Minted  
Hollandaise

Seared Duck Breast on Crisp Rosti Potato Disc with Wilted Greens and Wild Blackberry and Vodka Jus

Fillet of Lamb Roasted with Fresh Thyme & Smoked Garlic on Creamy Herb Mash  
with a Vegetable Bundle and Mint Jus

Oven-Baked Fillet of Seabass with Slow-Roast Heirloom Tomatoes, Gremolata and Lemon Butter Sauce

Cod Fillet wrapped in Parma Ham & Watercress on Crushed New Potatoes  
with Mushroom & Brandy Cream Sauce

Honey & Mustard Glaze-Grilled Salmon Fillet with Roasted Fennel & New Potatoes  
finished with a White Wine & Cream Reduction

Pan-Fried Sea Bass Fillet in Marjoram Butter  
Served with Cauliflower Purée, Niçoise Baby Vegetables & Boulangere Potatoes

### Vegetarian Menu Suggestions:

Summer Vegetable Risotto finished with Crumbled Feta Cheese and Fresh Mint (V)

Moroccan Spiced Sweet Potato, Spinach, Apricot & Chickpea Parcel with Spicy Tomato Compote (V)

Wild Mushrooms, Herbs & Light Potato Gnocchi, Harbourne Blue Cream (V)

Cheshire Cheese and Sage 'Sausages' with Bubble and Squeak Mash, Beer Gravy  
& Tomato Chutney (V)

Chanterelle Risotto balls Stuffed with Mozzarella served with Ribbons of Zucchini and Wood Roasted Red  
Peppers (V)

Black Olive Polenta, Sweet Potato Fondant & Field Mushroom Crumble (V)

## *Desserts*

Lemon & Vanilla Pot  
Served with Homemade Shortbread Fresh Raspberries & Raspberry Coulis

Baked Clotted Cream Rice Pudding and Vanilla Berry Compote topped with Pink Champagne Foam

Herb & Spice 'Manchester Tart' with Boddingtons Bitter Ice-cream and Tangy Vimto Coulis

Bitter Chocolate Torte, Salted Caramel Cream and Kumquat-Spearmint Dressing

Butterscotch Choux Bun, Popping Candy and Vanilla Strawberry Compote

Sticky Toffee Pudding, Caramel Sauce

Chocolate Marquise with a creamy Vanilla Sauce and Fresh Raspberries

Caramelised Lemon & Lime Tart served with Fresh Berries and Chantilly Cream

Sticky Toffee Pudding, Caramel Sauce

Classic French Strawberry Tart

Caramelised Lemon & Lime Tart  
served with Fresh Berries

Chocolate Pear Brulee

Bitter Chocolate Tartlet, Vanilla Sauce  
Fresh Raspberries & Raspberry Coulis