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## Shree Course Dinner

## Starters

Cream of parsnip and thyme soup with parsnip crisps (V)

Brie and caramelised red onion tartlet with dressed leaves walnuts and grapes (V)

Chicken liver pate, red onion marmalade and toasted olive bread

Smoked tut pate, soft white bloomer, dressed salad leaves

## Mains

Roast chicken supreme, dauphinoise potatoes and a creamed smoked bacon sauce

Pork cutlet, wholegrain mustard mash, baked apple, pancetta and cider sauce

Pan seared salmon, crushed potatoes, purple sprouting broccoli, dill and lemon hollandaise

Blade of beef with a colcannon mash, sautéed carrots and red wine gravy

Open spinach ravioli, butternut, goat's cheese foam and pine kernels (V)

Caramelised onion and gruyere tartlet with buttered new potatoes and roasted vegetables (V)

Field mushroom, stuffed with a leek and feta risotto and a lemon and basil sauce (V)

## Desert

Baked lemon and almond tart, almond brittle and lemon cream (V)

Chocolate torte, ginger crumble and pistachio ice-cream (V)

Seasonal fruit crumble and vanilla ice-cream (V)

Individual Meringue with winter berries and a sloe gin cream (V)

<u>Jea and Coffee</u>