



## **Fine Dining Menu A – Archbishop**

### ***Starter Options***

Hot Smoked Salmon with Pickled Samphire, Pear Purée and Horseradish Cream served with Toast

Chicken Liver Parfait served with Spiced Tomato Chutney, Honey and Sunflower Seed Bread, and Pea Shoots

Watercress Soup drizzled with Truffle Oil (V)

Trio of Beetroot (Purée, Fondant and Pickled) served with Goats Curd and Pine Nuts (V)

### ***Main Course Options***

Pan Roast Hake served with Crushed New Potatoes and Chive Beurre Blanc

Sautéed Chicken with Fondant Potato and a Tomato and Garlic Sauce

Barnsley Chop with Château Potatoes, served with Mint Jus

Potato Ballontine with Seasonal Vegetables and Chive Beurre Blanc (V)

Pork Belly with an Apple, Sage and Chestnut stuffing, accompanied by a Cider Jus and Château Potatoes

### ***Dessert Options***

Tonka Bean Panna Cotta

Orange Curd Tart (V)

Chocolate and Amaretto mousse (V, N)

Cherry Bakewell (V, N)

Orange Mocha Crème Brulée (V)

*£29.95 per person*

*Includes tea and coffee*

*Alternative vegetarian options are available on request; (N) – Contains Nuts*