

# 2018 SAMPLE MENU

## ROASTED PARSNIP & HONEY SOUP

Local parsnips, roasted & blended with a butter, cream & honey velouté, rosemary scented oil & a miniature toasted baguette

## CHICKEN & PEPPERCORN TERRINE

Chicken, thyme & green peppercorn terrine, served with baby pickles, endive salad & balsamic dressing

## MACNEILS CIDER CURED SALMON

Herefordshire Cider cured Salmon Gravlax, from MacNeils of Worcestershire, cucumber roulades, apple puree, caviar, micro leaf salad

## GOATS CHEESE & POACHED PEAR

Lightwoods award winning St Thom goats cheese, sliced & charred, port poached Packham pears, toasted pine nuts, balsamic reduction & baby leaves



## SALT CURED SIRLOIN OF BEEF

Salt cured & rare roast Sirloin of Herefordshire beef, pulled beef croquette, horseradish scented mashed potato, roast carrot spear & puree, king oyster mushroom, roast shallots & a rich port wine sauce

## TRIO OF LITTLE BLACK PIGS PORK

Roast loin of pork from Little Black Pigs Farm, Ombersley, black pudding crumble, Serrano ham & smoked cheese croquette, duo of butternut, puree & roast, apple crisps, crackling and café au lait sauce

## LOIN OF COD

Pan seared loin of cod, squid ink & white wine sauce, pink fir apple potatoes, baby fennel, pea & shallot salad, tartare & celeriac remoulade, herb oil

## CHARGRILLED HALLOUMI & PINEAPPLE

Chargrilled halloumi & pineapple, served with roasted red peppers, apple puree, watercress & pomegranate salad



## 'STRAWBERRIES & CREAM'

Fresh local strawberries, mini meringues, crème chantilly, strawberry jus & shortbread crumb

## APPLE TART TATIN

Homemade apple tart tatin, made with local apples, cooked in a treacle caramel, vanilla ice-cream & apple brandy syrup

## SALTED CARAMEL PANNA COTTA

A martini glass filled with a vanilla panna cotta, salted caramel, shortbread crumb & vanilla poached strawberries

## LOCAL CHEESEBOARD (£2.50 SUPPLEMENT)

A selection of Worcester's own Lightwoods Artisan Cheese - please ask your server for today's selection

