hotel/

THE TASTING COLLECTION (Sample Menu)

A selection of menus created with well balanced new season dishes

7 COURSE MENU

5 COURSE MENU

Hand-Dived Scallop, Tomato Consommé and Lobster Tartare

New Season Asparagus "Three Ways", Smoked Peanut

Cheshire Spring Lamb, Foraged Wild Garlic, Beetroot Cumin

Slow Cooked Pineapple, Whipped Yoghurt, Lime Granita

70% Dark Cluizel Chocolate Ganache with Passion Fruit Textures

£34.95 per person

Wine Flight £19.95 per person Hand-Dived Scallop, Tomato Consommé and Lobster Tartare

Warm Potato Mousse, Set Cream Cheese and Ham

New Season Asparagus "Three Ways", Smoked Peanut

Roasted Langoustine Tapioca, Apple and Caviar

Cheshire Spring Lamb, Foraged Wild Garlic, Beetroot Cumin

Slow Cooked Pineapple, Whipped Yoghurt, Lime Granita

70% Dark Cluizel Chocolate Ganache with Passion Fruit Textures

£49.95 per person

Wine Flight £25.95 per person

9 COURSE MENU

Roasted Langoustine Tapioca, Apple and Caviar

Warm Potato Mousse, Set Cream Cheese and Ham

New Season Asparagus "Three Ways", Smoked Peanut

Hand-Dived Scallop, Tomato Consommé and Lobster Tartare

72 Hour Pork Belly, Roasted Sweetbread and Corn

Cheshire Spring Lamb, Foraged Wild Garlic, Beetroot Cumin

Slow Cooked Pineapple, Whipped Yoghurt, Lime Granita

Set Vanilla Custard and Garden Rhubarb

70% Dark Cluizel Chocolate Ganache with Passion Fruit Textures

£69.95 per person

Wine Flight £37.50 per person



Alderley Edge Hotel www.alderleyedgehotel.com

Additional Cheese Course - £10.95 per person

Freshly Ground Coffee and Petit Four - £3.50 per person

MENU TO BE TAKEN BY THE ENTIRE TABLE