

vatediningrooms.co.uk/restaura urtr*fametye's Menu*

4 COURSES £50

Starters

- Lobster and crab rillettes with red pepper, avocado mayonnaise, pea shoots and semi-dried cherry tomato
- Red pepper and tomato velouté with a drizzle of lemon and basil oil (v)
- Warm capricorn goat's cheese with a tomato & rhubarb chutney, rocket salad and honey & lime dressing (V)
- Duck & parsley terrine with Bramley apple butter and watercress
- **Gratinated in-shell scallops** with Gruyère breadcrumbs, garlic butter and watercress

Mains

- **Beef fillet** served on brioche with dauphinoise potato, cherry tomatoes on the vine and peppercorn sauce (please note this is served medium rare)
- Lemon sole with a brown shrimp & lemon butter, cucumber, pea shoots and roasted baby potatoes
- Four bone rack of lamb with herb mustard crust, fondant potato, port jus and redcurrant
- Beetroot and goat's cheese tart tatin with rocket salad and basil oil dressing (V)

Unless specified all mains are served with green beans, sugar snap peas, asparagus, wilted spinach.

Desserts

- Apricot Frangipane tart with crème anglaise
- Tiramisu
- Salted caramel flavoured chocolate pot (V)
- Crème brûlée

Cheese selection

This menu is served with a selection of artisan bread and butter, still and sparkling water and finished with a choice of Tea or Coffee and petits fours and macaroons.

PRE ORDER REQUIRED

Parties of 30 or more must provide name place cards and a food order with associated names. Alternatively all guests must dine from the same pre-selected menu.

All our food is prepared in a kitchen where nuts, cereals containing gluten, and other allergens are present, and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information for food and drink is available, upon request. Fish may contain bones. V = suitable for vegetarians. All prices include VAT at the current rate. An optional service charge of 125% will be added to your bill, which goes directly to the team who serve you.