

Louis Roederer Room Menus 2014

Summer – May, June, July

Menu A	Menu B	Plain & Simple	Classic Northcote
English Pea Soup, Hints of Mint, Ham Shank Fritters £5.50 **	Wood Fired Formby Asparagus, Shavings of Blackberry Farm Ham £6.50 **	Treacle Cured Salmon, Seared West Coast Scallop, Pickled Ginger, Garden Leaves, Treacle Dressing £12.50 **	Banks Tomato Salad, Pickled Onion Hearts, Sheep's Milk Ricotta, Garden Herb Northcote Sour Dough £7.50 **
Rump Of Rare Breed Pork, Liver Parfait, Marinated Courgettes, Crispy Flower, Broad Beans £20.00 **	Ascroft's Cauliflower "Risotto", Salted Caramel, Parmesan Cheese Fondue, Black Soot £5.00 **	Goosnargh Duck, Duck Straws, Turnips, Mead £28.00 **	Chargrilled English Veal Chop, Fat Chips, Gem Hearts & Bacon, Café du Parie Sauce £33.50 **
Vanilla Junket, English Strawberries, Chocolate Crisp, Raspberry Snow, Sherbet £7.00 **	New Seasons Lonk Lamb, Summer Vegetables, Potato Skins, Mint & Lovage Jelly £24.50 **	Iced Bread & Butter Pudding, Summer Berries, Raspberry Sorbet £7.00 **	Bramley Apple Crumble, Vanilla Ice Cream, Custard £6.50 **
Tea, Coffee and Eccles Cakes £2.50	Champagne Scented Soft White Peach, Northcote Currants, Mascarpone Ice Cream £6.50 **	Tea, Coffee and Eccles Cakes £2.50	Tea, Coffee and Eccles Cakes £2.50
£35.00	£45.00	£50.00	£50.00

To include seasonal Petit Fours with Coffee- there would be £2 per person supplement