

SET MENU A / £35

STARTERS

Celeriac, apple & potato velouté
Truffle oil & stone baked bread

Heritage beetroot & apple salad
St Maure goat's cheese & walnuts

**Pork terrine flavoured with brandy
& prunes**
Cornichons, winter chutney & pain de
campagne

Smoked mackerel pâté
Horseradish, celery & apple cream &
sourdough croute

MAINS

Cumbrian roast chicken breast
Pomme purée, pancetta & button
mushrooms

Roast fillet of hake
Celeriac purée, glazed shallot &
Bordelaise sauce

Glouster old spot pork belly
Dijon mash, winter cabbage, Jerez &
mustard cream

Penne pasta Arrabiata
Courgette Buffalo mozzarella,
fresh basil & aged balsamic

All served with seasonal potatoes and vegetables

DESSERT

Classic vanilla crème brûlée

Steamed syrup sponge
Vanilla custard

Spiced pear & blackberry crumble
Custard

**Warm Valrhona chocolate
& hazelnut brownie**
Crème Chantilly



Mabmaison