

# SET MENU B/£40

## STARTERS

**Spiced red lentil soup**  
Crème fraîche & stone baked bread

**Severn & Wye smoked salmon**  
Capers, lemon & sourdough croute

**Chicken liver parfait**  
Glazed fig, port jelly & toasted brioche

**Pickled beetroot carpaccio**  
Roast garlic & cauliflower cream,  
parmesan & black truffle dressing

## MAINS

**Slow braised USDA brisket**  
Roast spiced parsnip purée  
& glazed shallot

**Pan-fried cod**  
Roast cauliflower & red lentil Dhal

**Confit duck leg**  
Braised red cabbage, thyme pomme rosti,  
creamed spinach & Madeira sauce

**Pumpkin ravioli**  
Fried sage & chestnut butter & balsamic

*All served with seasonal potatoes and vegetables*

## DESSERT

**Pistachio & cherry crème brûlée**

**Sticky toffee pudding**  
Caramel toffee sauce & vanilla ice cream

**Warm red wine poached pear**  
Spiced madeleine & honey mascarpone

**Valrhona chocolate mousse**  
Cocoa nib tuile & clementine



Mabmaison