

SET MENU C/£45

STARTERS

Lightly curried parsnip & apple velouté
Stone baked bread

Hot smoked salmon & warm beetroot
Horseradish crème fraîche & watercress

Roast chicken & leek terrine
Winter fruit chutney grilled pain de
campagne

Stilton, endive, fig, pomegranate salad
Caramelised pecans

MAINS

Yorkshire Dales braised lamb shank
Pea purée & Moroccan spiced broth

Pan fried stone bass "Forestiere"
Crushed potatoes, wild mushrooms
garlic & thyme

Rare breed pork cutlet
Butter & thyme roast Fingerling potatoes,
butternut squash purée, Madeira jus

Baked gnocchi Sorrentina
Roasted red pepper & tomato purée,
mozzarella & fresh basil

All served with seasonal potatoes and vegetables

DESSERT

Coffee crème brûlée
Choc chip cookie

Valrhona chocolate molten
Crème fraîche & chocolate sauce

Banana & butterscotch crumble
Caramelised pecan ice cream

Classic sherry & raspberry trifle
Petite meringues & Thai basil



Mabmaison