

SET MENU D/£50

STARTERS

Sweet potato, parsnip, coconut & cardamom soup
Stone baked bread

Scottish smoked salmon & horseradish cream roulade
Pickled cucumber, caviar & sourdough croute

Pepper seared rump beef carpaccio
Goat's cheese dressing, bon bons, pickled beets & dressed leaves

Roquefort & leek tart
Endive, walnut & pear salad

MAINS

Roasted Halibut
Savoy cabbage & pancetta,
Champagne chive butter sauce

Mini roast sirloin Hereford beef
Pomme fondants, slow roast shallot,
parsnip purée, tomato & tarragon jus

Herb crusted Yorkshire Dales Lamb rack
Butter roasted Anya potatoes,
crushed swede & persillade

Wild mushroom & black truffle risotto
Black truffle mascarpone, parmesan
& tarragon

All served with seasonal potatoes and vegetables

DESSERT

Green tea crème brûlée & almond puff
pastry twist

Baked Valrhona chocolate & almond
pithivier
White chocolate ice cream & chocolate
sauce

Vanilla panna cotta
Warm spiced poached plums

Fine apple tarte
Caramel sauce & crème Normande



Mahmaison