

SET MENU A/£35

STARTERS

Fresh pea & mint soup
Stone baked bread

Roast marinated heritage beetroots
Whipped goat's cheese & toasted hazelnuts

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

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

MAINS

**Moroccan spiced Cumbrian
chicken breast**
Harissa roasted vegetables &
saffron Anya potatoes

Pan-fried sea trout
Crushed new potatoes, black
olive, basil & vierge dressing

Glouster old spot pork belly
Roast butternut squash purée
& fondant potato

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

All served with seasonal potatoes and vegetables

DESSERT

Classic vanilla crème brûlée

Lemon syllabub
Fresh raspberries & almond crumb

Exotic fruit pavlova
Passion fruit, kiwi & mango

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



Mabmaison