

SET MENU B/£40

STARTERS

Roasted red pepper & vine
plum tomato broth
Parmesan croute

Severn & Wye smoked salmon
Capers, Horseradish crème
fraîche & sourdough croute

Chicken liver parfait
Glazed fig, port jelly & toasted brioche

Pickled beetroot carpaccio
Roast garlic & cauliflower cream
parmesan & dressed leaves

MAINS

Slow roast USDA brisket
Roast sweet corn & red pepper
succotash & steak sauce

Poached salmon fillet
Buttered Anya potatoes &
Hollandaise sauce

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

Tomato & mozzarella tortelloni
Confit tomato, mozzarella, fresh basil
shoots, extra virgin olive oil & balsamic

All served with seasonal potatoes and vegetables

DESSERT

Raspberry & vanilla crème brûlée

Sticky toffee pudding
Caramel toffee sauce & vanilla ice cream

Baked New York vanilla cheesecake
Blueberry compôte

Valrhona chocolate mousse
Orange & cocoa nib tuile



Mahmaison