

SET MENU C/£45

STARTERS

Cauliflower velouté

Pickle cauliflower & spiced onion fritatta

Prawn cocktail

Classic cocktail sauce, fresh mango & red pepper served on crisp baby gem

Confit chicken & leek terrine

Pickled carrots, English mustard mayonnaise & toasted brioche

Caprese salad

Sliced watermelon, heritage tomatoes & buffalo mozzarella fresh basil shoots

MAINS

Yorkshire Dales lamb rump

Buttered Anya potatoes, Pointed cabbage & mint Béarnaise sauce

Fillet of sea bass

Olive oil crushed new potatoes with black olive, basil, tomato & vierge dressing

Rare breed pork cutlet

Butter & thyme roast Fingerling potatoes squash purée, Madeira jus

Baked gnocchi

Roasted squash purée, Parmesan & truffle oil

All served with seasonal potatoes and vegetables

DESSERT

Banana & milk chocolate crème brûlée

Valrhona chocolate pavé

Pistachio ice cream & green tea syrup

Passion fruit tart

Blackberries, blackcurrant sorbet & passion fruit curd

Rhubarb trifle

Yorkshire rhubarb, vanilla custard & almond crumb



Mabmaison