

SET MENU D/£50

STARTERS

Summer vegetables minestrone soup
Basil pesto & Parmesan

Severn & Wye herb cured salmon
Roast baby beets, radish, white
crab meat & herb crème fraîche

Pepper seared rump beef carpaccio
Cauliflower & roast garlic cream,
tempura florets, black truffle dressing,
Parmesan & dressed leaves

Roasted & puréed aubergine
Feta cheese, toasted pine nut, coriander,
golden sultana dressing & truffle honey

MAINS

Roasted monkfish tail
Spring onion mash, creamed
pancetta, peas & pearl onions

Fillet of Hereford beef
Pomme fondants, glazed shallot,
carrot purée & Madeira jus

Yorkshire Dales lamb rack
Dijon & rosemary crusted lamb rack,
light vegetable broth & jus vinaigrette

Porcini risotto
Black truffle mascarpone,
Parmesan & tarragon

All served with seasonal potatoes and vegetables

DESSERT

**Yorkshire rhubarb & stem
ginger crème brûlée**

Valrhona chocolate truffle torte
Vanilla cream & honeycomb

Vanilla cheesecake
Fresh raspberries & strawberries

Pineapple carpaccio
Spiced lime & chilli syrup, toasted
coconut & coconut sorbet



Mabmaison