## Louis Roederer Room Menus 2014

<u>Summer – May, June, July</u>

Menu A	Menu B	Plain & Simple	Classic Northcote
English Pea Soup, Hints of	Wood Fired Formby Asparagus,	Treacle Cured Salmon, Seared	Banks Tomato Salad, Pickled
Mint, Ham Shank Fritters	Shavings of Blackberry Farm	West Coast Scallop, Pickled	Onion Hearts, Sheep's Milk
£5.50	Ham	Ginger, Garden Leaves, Treacle	Ricotta, Garden Herb
**	£6.50	Dressing	Northcote Sour Dough
Rump Of Rare Breed Pork,	**	£12.50	£7.50
Liver Parfait, Marinated	Ascroft's Cauliflower "Risotto",	**	
Courgettes, Crispy Flower,	Salted Caramel, Parmesan	Goosnargh Duck, Duck Straws,	**
Broad Beans	Cheese Fondue, Black Soot	Turnips, Mead	Chargrilled English Veal Chop,
£20.00	£5.00	£28.00	Fat Chips, Gem Hearts &
**	**	**	Bacon, Café du Parie Sauce
Vanilla Junket, English	New Seasons Lonk Lamb,	Iced Bread & Butter Pudding,	£33.50
Strawberries, Chocolate Crisp,	Summer Vegetables, Potato	Summer Berries, Raspberry	**
Raspberry Snow, Sherbet	Skins, Mint & Lovage Jelly	Sorbet	Bramley Apple Crumble,
£7.00	£24.50	£7.00	Vanilla Ice Cream, Custard
**	**	**	£6.50
Tea, Coffee and Eccles Cakes	Champagne Scented Soft	Tea, Coffee and Eccles Cakes	**
£2.50	White Peach,	£2.50	Tea, Coffee and Eccles Cakes
	Northcote Currants,		£2.50
	Mascarpone Ice Cream		
	£6.50		
	**		
	Tea, Coffee and Eccles Cakes		
	£2.50		
£35.00	£45.00	£50.00	£50.00

To include seasonal Petit Fours with Coffee- there would be £2 per person supplement