

**EAVES HALL 3 COURSE
JONATHAN'S MENU £24.95**

STARTERS

SOUP

SPINACH AND POTATO SOUP
CRÈME FRAICHE, TRUFFLE OIL

SMOKED SALMON

SCOTTISH SMOKED SALMON AND DILL TERRINE
PETIT HERB SALAD, LEMON VINAIGRETTE

STILTON

POACHED PEAR, ENDIVE AND STILTON SALAD
CRISP FILO, MEAUX MUSTARD DRESSING

VENISON

VENISON AND BLACK PUDDING BOUDIN
PUY LENTILS, BACON, BEETROOT COULIS

SORBET

CAREMELISED MANGO, LEMON SYRUP

SHRIMPS

RISSOTTO OF MORECAMBE BAY SHRIMPS
CARROT AND ALMOND COULIS

MAIN COURSES

LAMB

ROAST NOISSETTE OF LAMB, CONFIT OF SHOULDER
BOULANGERE POTATOES, BABY CARROTS, REDCURRANT JUS

TASTE OF GRESSINGHAM DUCK

HONEY ROAST BREAST AND BRAISED SPICED LEG
ROAST POTATO, RED CABBAGE, RED WINE AND JUNIPER REDUCTION
(SUPPLEMENT £3.50)

CALVES LIVER

SEARED CALVES LIVER, SMOKED BACON AND SAVOY CABBAGE
POTATO CAKE, MADEIRA GLAZED ONION SAUCE

HALIBUT

PAN FRIED HALIBUT FILLET STUDDED WITH SMOKED SALMON
SAFFRON PARMENTIER, WILTED GREENS, HORSERADISH AND DILL VELOUTE

SALMON

STEAMED FILLET OF RIBBLE VALLEY SALMON
CRUSHED HORSERADISH POTATOES, HOLLANDAISE SAUCE

WILD MUSHROOMS

OYSTER, SHITAKE AND CHANTELLE POTATO PAVE
TARRAGON AND PORT REDUCTION

DESSERTS

RASPBERRY

RASPBERRY SHORTCAKE, CLOTTED CREAM
FRESH COULIS

CARROT

WARM CARROT CAKE PUDDING, HAZELNUT MARMALADE
NUTMEG MASCARPONE

CHOCOLATE

RICH CHOCOLATE TART, VANILLA ICE CREAM
LANG DU CHAT BISCUIT

COFFEE

PISTACHIO AND COFFEE CRÈME BRULEE
MINT CRISP

FRUIT

CORBIER OF SEASONAL FRUIT
PASSION FRUIT SYRUP, MANGO SABAYON

CHEESE

SELECTION OF LOCAL FARMHOUSE CHEESE
AVAILABLE FROM THE CHEESE MENU
(SUPPLEMENT £1.00)

COFFEE

COFFEE, TEA AND MINT

CAPPUCCINO, LATTE & DOUBLE ESPRESSO
(SUPPLEMENT £1.00)