

# “Getting Spliced” Menu

## Amuse Bouche

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## Starters

### Pan Seared Foie Gras and Black Pudding

With Caramelised Granny Smith, Wild Pea salad and Scrumpy Jack Reduction

OR

### Simply Grilled Morecombe Bay Razor Clams

With Sour Dough Breadcrumbs, Garlic Butter and Wild Garden Salad

OR

### Poached Red Onion and Mushroom Tart (Vegan and Vegetarian)

With a Pear, Tomato and Puy Lentil Salsa

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## Mains

### Braised Shoulder of Swaledale Lamb

Wild Mushroom Gratin, Creamed Potatoes, Confit Root Vegetables and Port Jus

OR

### Scottish Sustainable Lobster and Brown Shrimp Ravioli

With Baby Spinach, Balsamic Powder and Crab Beurre Blanc

OR

### King Oyster Mushroom Scallops (Vegan and Vegetarian)

With Cauliflower Puree, Smoked Paprika Oil, Sautéed Kale and Saffron Tuile

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## Desserts

### Yorkshire Rhubarb Charlotte

Rhubarb Gel, Rhubarb Crumb. Served with Mascarpone and Vanilla Cream

OR

### Chocolate Assiette

Chocolate Marquise, White Chocolate Set Cream, Dark Chocolate Soil, Candied Mint Leaves, Chocolate Trifle, Cocoa Foam and Set Custard

OR

### Sorbet Assiette (Vegan and Vegetarian)

Green Apple and Saffron, Champagne and Strawberry, Limoncello and Saville Orange

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## Luxury Teas and Coffees