

The Famous "MACNAB" Taster Menu - DAY 1

Chefs Specialist Canapes

Homemade Breads and Flavoured Butters

Amuse Bouche

Jerusalem Artichoke Soup, with Cep Powder and Truffle Emulsion

Starter

*Confit Leg of Wild Mallard, Shallot Tarte Tatin, Walnut and Blue Cheese Ice Cream,
Pear Gel, Chive and French Endive Salad*

Fish Course

*Grilled Morecombe Bay Razor Clams, with Garlic Butter, Herb Crust and Charred
Corn Puree*

Main

*Braised Shoulder of Swaledale Lamb, Foraged Mushroom Gratin, Confit Heritage
Carrots, Hot Pot Potato and Port Reduction*

Cheese

Reblochon Cheese Fondue, with Lightly Pickled Almonds and Balsamic Chutney

Dessert

Tarte au Citron, Cardamom Crème Chantilly, Beetroot and Seville Orange

Handmade Petit Fours and Coffee