

The Famous "MACNAB" Taster Menu - DAY 2

Chefs Specialist Canapes

Homemade Breads and Flavoured Butters

Amuse Bouche

Old Spot Pork Rillettes, Granny Smith and Vanilla Salsa, Sour Dough Wafer Croutes

Starter

Trofie Risotto, with Truffle, Chive and Lobster

Fish Course

Line Caught Halibut, Poached in Burgundy Red Wine with Fennel Shavings and Lemon Conserve

Main

35 Day Aged Fillet of Hereford Beef, Egg Custard Tart, Buttered Greens, Sweet Pepper Sauce and Textures of Ras el Hanout

Cheese

Blue Cheese Mousse, Pear Cider Gel, Walnut and Chicory Broth

Dessert

Battenberg Souffle, Frozen Marzipan, Almond Crème Anglaise and Battenberg Cake

Handmade Petit Fours and Coffee