

# The Famous "MACNAB" Taster Menu - DAY 5

## Chefs Specialist Canapes

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## Homemade Breads and Flavoured Butters

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## Amuse Bouche

*Confit Gressingham Duck Leg, Chorizo and Beetroot Spring Roll with Curried Cauliflower*

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## Starter

*Cumbrian Game Terrine, Hawkshead Relish, Seeded Toasts and Spiced Crackling*

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## Fish Course

*Line Caught Seabass with Grapefruit and Lemongrass*

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## Main

*Estate Shot Venison Loin, Roast Garlic & Fig Tart, Kale, Parsnip, Truffle, Pear and Cocoa Jus*

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## Cheese

*Smoked Brie with a Panko Herb Crumb, Pineapple and Griddled Hazelnut Bread*

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## Dessert

*Mango Cheesecake - Vanilla Glass, Biscoff Crumb, Mango and Ricotta Air, Smoked Mango Gel, Passion Fruit Set Custard and Lime Confetti*

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## Handmade Petit Fours and Coffee