



AA Rosette  
2009 - 2010

## **Chef's Gourmet Menu** **Thursday 27<sup>th</sup> May 2010**

### Amuse Bouche

Carrot and Ginger Tonic <sup>(v)</sup>

### Start

Confit and Cured Salmon  
Celeriac Remoulade, Apple, Salted Grapes  
Spring Rabbit Rilette  
Sourdough Crisp, Carrot Puree, Pistachio Crumb  
Katherine's Asparagus  
Potato Cake, Hollandaise, Crispy Hens Egg <sup>(v)</sup>  
Braised Pigs Head  
Squid, Langoustine Reduction, Shamji Mushrooms  
Goats Cheese Mousse,  
Sweet Polenta, Candy Beets, Local Honey <sup>(v)</sup>

### Fish Course

Mini Posh Fish & Chips  
*(Vegetarian Option Available)*

### Main

Trio of Local Pork: Loin, Belly & Cheek  
Smoked Mash, Broad Beans, Roasting Jus  
Open Mediterranean Vegetable Lasagne  
Tarragon Pasta, Goats Cheese Fondue, Rocket <sup>(v)</sup>  
Skate Wing Served on the Bone  
Butternut Squash Gnocchi, Beurre Noisette, Purple Sprouting Broccoli  
Rump and Shoulder of Derbyshire Lamb  
Boulangère Potato, Carrot and Cardamom Purée  
Organic Salmon  
Crushed New Potatoes, Spinach, Bouillabaisse Sauce

### Pre-Dessert

Almond Savrian, Kalamansi Sorbet

### Dessert

Milk Chocolate Mousse, Cherryade Sorbet, Warm Cherry Jelly  
Tonka Bean Panacotta, Irn Bru Sorbet  
Flaming Bakewell Tart Brûlées  
Praline Soufflé, Cointreau Ice Cream  
English Farmhouse Cheeses, Wheat Wafers, Homemade Chutney

**6 Courses ~ £27.50**

*A discretionary 10% service charge will be added to all bills  
All dishes may contain traces of nuts. Please inform your server if you have any allergies*

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