

SET MENU B/£37.50

STARTERS

Spiced red lentil soup
Crème fraîche & stone baked bread

Severn & Wye smoked salmon
Capers, lemon & sourdough croute

Chicken liver parfait
Glazed fig, port jelly & toasted brioche

Pickled beetroot carpaccio
Roast garlic & cauliflower cream,
parmesan & black truffle dressing

MAINS

Slow braised USDA brisket
Roast spiced parsnip purée
& glazed shallot

Pan-fried cod
Roast cauliflower & red lentil Dhal

Confit duck leg
Braised red cabbage, thyme pomme rosti,
creamed spinach & Madeira sauce

Pumpkin ravioli
Fried sage & chestnut butter & balsamic

All served with seasonal potatoes and vegetables

DESSERT

Pistachio & cherry crème brûlée

Sticky toffee pudding
Caramel toffee sauce & vanilla ice cream

Warm red wine poached pear
Spiced madeleine & honey mascarpone

Valrhona chocolate mousse
Cocoa nib tuile & clementine



Mabmaison