

SET MENU A/

STARTERS

Celeriac, apple & potato velouté
Truffle oil & stone baked bread

Heritage beetroot & apple salad
St Maure goat's cheese & walnuts

**Pork terrine flavoured with brandy
& prunes**
Cornichons, winter chutney & pain de campagne

Smoked mackerel pâté
Horseradish, celery & apple cream & sourdough croute

MAINS

Cumbrian roast chicken breast
Pomme purée, pancetta & button mushrooms

Roast fillet of hake
Celeriac purée, glazed shallot & Bordelaise sauce

Gloucester old spot pork belly
Dijon mash, winter cabbage, Jerez & mustard cream

Penne pasta Arrabiata
Courgette Buffalo mozzarella, fresh basil & aged balsamic

All served with seasonal potatoes and vegetables

DESSERT

Classic vanilla crème brûlée

Steamed syrup sponge
Vanilla custard

Spiced pear & blackberry crumble
Custard

**Warm Valrhona chocolate
& hazelnut brownie**
Crème Chantilly



Mabmaison