



W E L C O M E T O S O U L T O N H A L L
M E N U

◆ IMPORTANT NOTE: ◆

◆ THIS IS A SAMPLE ONLY: OUR MENU CHANGES DAILY ◆

Cauliflower and Shropshire Blue soup
Pressing of duck with Madeira jelly and pear chutney
Seared scallops with crushed garden peas, crispy pancetta and pea foam
Twice baked Cheshire cheese soufflé with pickled fennel and home dried tomatoes
Spinach timbales cooked to an Old English recipe



Lemon sorbet with sparkling wine



Roast rack of lamb with mini shepherd's pie, baby carrots and red currant jus
Goat's cheese ravioli, olive tapenade, roast peppers, courgette and parsley velouté
Pan fried sea bass fillet, saffron potatoes and asparagus three ways
Honey roast duck breast with dauphinoise potatoes, braised red cabbage and pan juices
Roasted sea trout with crab tortailli and samphire and shellfish foam



Iced home damson parfait with damson jelly and meringue sticks
Dark chocolate and orange tart with orange cream and caramel syrup
Rum and raisin burnt Cambridge cream with shortbread biscuit
Strawberry and cranberry jelly with strawberry soup and vanilla ice cream
Smoked chocolate fondant with pistachio ice cream and brandy snap



Selection of Shropshire and Welsh cheeses (extra charge)



Freshly brewed coffee with home made petit fours
(Liqueurs and liqueur coffees are available on request)

Decante still water is supplied at the table and is charged as taken.
Please let us know if you prefer sparkling.

Guests are respectfully asked to refrain from the use of mobile telephones whilst dining.
In accordance with UK law, smoking is not permitted inside only outside.