ESLINGTON MANOR

Set Menu

Two Courses

Starters

Hand-Dived North Sea Scallops
Pea & mint velouté, smoked pancetta, lemon thyme beurre noisette.

Beetroot Croquettes (V)
Feta cheese, dill mayonnaise.

Crispy Pork Belly (GF)
Asian salad, toasted sesame, chilli blossom honey.

Whipped Chicken Liver Parfait
Caramelised onion, toasted focaccia.

Mains

Slow-Cooked Lamb Shank (GF)
Root vegetable mash, baby onions, mushrooms, bacon & red wine sauce.

Slow Roast Beef (GF)
Creamed potato, red wine jus, seasonal vegetables.

Sea Bass (GF)
White wine, lemon & cherry tomatoes, buttered greens & saffron crushed potatoes.

Baked Aubergine (V, GF)
A traditional Mediterranean bake of layered aubergine, tomato sauce, feta cheese & herbs.

Pan-Fried Chicken Supreme (GF)
Buttered dauphinoise, charred broccolini, wholegrain mustard velouté.

Please ask your server for any gluten-free, vegetarian or vegan alternatives and advise of any allergies.