



INGLESIDE

HOUSE & GARDENS

2 course = £22 per head

3 course = £30 per head

Starters

Tomato & Basil Soup, Cheddar & Marmite Bread (v)

Chicken & Pearl Barley Broth, Sage & Onion Loaf

Cullen Skink, Rouille & Croutes

Braised Ham Hock Terrine, Onion Chutney, Micro Leaf Salad, Brioche

Honey Glazed Goats Cheese, Semi Dried Tomatoes, Pesto Orzo, Compressed Beet (v)

Smoked Salmon & Cream Cheese Roulade, Pickled Cucumber, Dill Loaf

Main Course

Braised Featherblade of Beef in Pancetta, Fondant Potato, Roast Chantennay Carrots, Beef Jus

Confit Pork Belly, Cabbage & Mushroom Fricassee, Mustard Mashed Potato, Cider Sauce

Roasted Salmon Fillet, Crushed New Potatoes, Tenderstem Broccoli, Chervil & Dill Velouté

Pan Roasted Cod Loin, Duchess Potato, Spring Greens, Prawn & Parsley Velouté

Halloumi, Spinach & Mushroom Wellington, Green Beans, Sweet Potato Fondant, Tarragon Sauce (v)

Golden Beetroot & Local Cheddar Tart, Sautéed New Potatoes, Dressed Rocket Leaves (v)

Dessert

Sticky Toffee Pudding, Butterscotch Sauce, Milk Ice Cream

Glazed Lemon Tart, Honey Mascarpone, Macerated Berries

Egg Custard Tart, Raspberry Coulis

Tiramisu, Fresh Fruit, Mocha Ice Cream

Vanilla & Rhubarb Crème Brulée, Ginger Shortbread

Chocolate & Hazelnut Brownie, Vanilla Ice Cream