



THE OAK ROOM

2010 Private Dining Menu

Please choose your set menu from the selections below

This menu is only available for parties of up to 20

(Vegetarian options available)

Choose **one** menu for all your guests

£39.95

Whipped Avocado, Poached Scallops, Tomato Jelly & Shellfish Vinaigrette

Free Range Goosenagh Chicken, Sage Onion Puree, Crispy Bacon, Red
Wine Leg

Strawberry Shortcake, Jelly, Sorbet & Clotted Cream

Thornton Hall's own blend of Coffee & Petit Fours

Cured Salmon, Jerusalem Artichokes & Native Lobster

Blade of Beef, Carved Fillet, Wirral Watercress & Potato Maxim

Hot Chocolate Fondant, Orange Ice Cream & Hazelnuts

Thornton Hall's own blend of Coffee & Petit Fours

In order to embrace the ever changing world of wine - please see our extensive list
to compliment your food choice



THE OAK ROOM

2010 Private Dining Menu

Please choose your set menu from the selections below

This menu is only available for parties of up to 20

(Vegetarian options available)

Choose **one** menu for all your guests

£49.95

Seared Scallops, Mango Puree, Curried Almonds

Conwy Valley Beef Fillet, Oxtail Ravioli, Sweet Carrots & Parsley

Vanilla Parfait, Raspberries, Lemon Curd & Yoghurt

Thornton Hall's own blend of Coffee & Petit Fours

Duck & Foie Gras Terrine, Sauternes Jelly, Toffee Apples

Grilled Turbot, Devon Cock Crab, Anise Bisque

Passion Fruit & White Chocolate Millefeuille

Thornton Hall's own blend of Coffee & Petit Fours

In order to embrace the ever changing world of wine - please see our extensive list
to compliment your food choice



THE OAK ROOM

2010 Private Dining Menu

Please choose your set menu from the selections below

This menu is only available for parties of up to 20

(Vegetarian option available)

Choose **one** menu for all your guests

£59.95

Smoked Organic Salmon, Soft Egg, Capers, Shallots & Caviar
Scottish Langoustines, Pea Mousse, Cumbrian Ham, Shoots
Loin of Huxley Lamb, Red Pepper Essence, Aubergine Puree & Basil Cannelloni
Pear & Praline Delice, Gianduja Sorbet & Macaroon
Thornton Hall's own blend of Coffee & Petit Fours

£69.95

Crisp Cheshire Pork Belly, Langoustines, Cauliflower & Reduction
Salt Cod, Squashes, Stuffed Flower & Clam Nage
Poached Veal Fillet, Composition of mushrooms, Asparagus and Truffle
Beaufort Croustade, Honeycomb and Cress
Pistachio Soufflé & Single Estate Chocolate
Coffee & petit Fours

£79.95

Tuna Tartare, Sesame, Radish & Cress Salad
Rabbit and Lobster Lasagne, Parmesan & Tarragon Oil
Red Mullet & Saffron Jelly, Red Pepper Ink, Smoked Paprika & Crispy Squid
Tatton Park Roe Deer, Creamed Greens, Celeriac & 100% Cocoa
Rhubarb & Custard, Ginger Crumble
White Chocolate & Carrot Coolant, Orange and Mascarpone Ice Cream
Chariot of Cheeses, Grapes, Celery and Wafers
Thornton Hall's own blend of Coffee & Petit Fours

In order to embrace the ever changing world of wine - please see our extensive list
to compliment your food choice