



STARTERS

Pork Cheek

Braised Pork Cheek - Brussels Sprout's - Apples

Foie Gras

Seared Foie Gras - Duck Leg Stew - Gingerbread

Mackerel

Soused Fillet - Beetroot - Potato - Sour Cream

MAIN COURSES

Cheshire Chicken

Breast - Leg Lasagne - Butternut Squash - Wild Mushrooms

Cod

Fillet - Sweet Carrots - Confit Swede - Crispy Potato

Venison Cottage Pie

Braised Haunch - Potato Espuma - Red Cabbage

Glaze Carrots & Mange Tout

New Potatoes

Wilted Spinach

Chips

£3

£34.00 per person excluding cheese. Menu is included for all our dinner inclusive guests. Add 2 glasses of house wine for £10 extra.



DESSERTS

Coffee

Opera - Lemon Ice Cream - Crushed Biscotti

Bread & Butter Pudding

Vanilla Ice Cream - Golden Raisins - Grated Nutmeg

Pear & Pistachio

Pear Delice - Bitter Chocolate Crumb - Pistachio Ice Cream

Crumble

Vanilla Cheesecake - Cranberry Ice Cream - Plum Soup

Chilled Chocolate Fondant

Milk Chocolate - Passion Fruit - Iced Yoghurt

Cheese Trolley

Celery - Grapes - Quince Jelly - Wafers

£5.00 Supplement

COFFEE & CHOCOLATE

Whatever your choice of coffee or teas,
they are all served with handmade chocolates

Thornton Hall's own blend coffee	£3.15
Selection of herb, fruit or traditional English Tea	£3.15
Cappuccino, Café Latte, Espresso	£3.15
Liquor Coffee	from £5.15

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