

# THE SEASONAL SIT-DOWN MENU

This menu is inspired by the seasons offerings and designed to be enjoyed together.

## STARTERS

Curried Cauliflower Soup, Curry Oil, Pakora

Cornish crab, parsley gel, brioche

Braised beef cheeks, creamed Leeks, celeriac, crispy Shallots

Cured salmon gravadlax, horseradish cream, fennel salad

Beetroot carpaccio, whipped goats curd, toasted hazelnuts

## MAINS

Pan fried cod loin, pancetta, bean cassoulet, tender stem broccoli

Beetroot, enoki mushroom and spinach wellington, beetroot ketchup, seasonal vegetables

Slow cooked fillet of beef, pomme puree, savoy cabbage, chantenay carrots, mustard jus

Slow roasted wensleydale lamb, charred courgette, dauphinoise potatoes, red wine jus

Chicken ballotine, spinach and girolle mousse, pomme anna, heritage carrots, thyme and chicken jus

## DESSERTS

White Chocolate Parfait, poached cherries, orange nougat

Sticky Toffee Pudding, toffee sauce, vanilla ice cream

Blackberry Souffle, Blackberry sauce

Mango and passionfruit cheesecake

English Cheese board

The  
Old  
Theatre  
Deli

