

## AMUSE BOUCHE

### CHEESE & TRUFFLE GOUGÈRE

served with a glass of Laurent-Perrier h ritage

## TO START

### CHICKEN LIVER PARFAIT

sweet & sour cherry jam, sourdough crisps

### GRILLED MACKEREL

avocado pur  e, coriander & pineapple salsa

### CHARRED YELLOW PEACH

Isle of Wight tomato, Northumbrian ricotta

## TO CONTINUE

### BRAISED PORK BELLY

wet polenta, shiitake mushroom & chicken sauce

### HALIBUT

confit fennel & seaweed salad, shellfish bisque

### GRILLED HISPI CABBAGE

black garlic, herb crumb, cured egg yolk & mushrooms

## TO FINISH

### RASPBERRY SEMI-FREDDO

peach & olive oil vinaigrette,  
raspberry gel & sorbet, flaked almonds

### “COCOA POD”

Valrhona dark chocolate mousse, cocoa nibs,  
sea salt croustillant & cocoa mucilage

## SIX CAREFULLY SELECTED BRITISH & FRENCH CHEESES

served by trolley, accompanied by  
marinated grapes, quince membrillo, walnut, celery,  
seeded sourdough & a selection of crackers



** 60.00 FOR 2 COURSES**

** 75.00 FOR 3 COURSES**

Matfen Hall Hotel cannot guarantee that any item on this menu is free from nuts or nut traces and that all fish or game will be totally free from bones or shot. No items that are required to be labelled as ‘containing GM materials’ are used in the preparation of this menu. Please let one of the team know if you have any allergies or dietary requirements - allergen information is available on request.

Reasonable substitutions will be accommodated where practical. Discretionary 12.5% service charge. All prices include VAT.