

## AMUSE BOUCHE

served with a glass of Laurent-Perrier Héritage

## TO START

### OX CHEEK

pickled walnut, mushroom ketchup

### GARDEN BEETROOT

baby beetroot, apple, goat's cheese, toasted pine kernels

### HAND DIVED ORKNEY SCALLOP

koji hollandaise, shoreherbs

## TO CONTINUE

### LAMB

lamb, kohlrabi, cavolo nero

### HALIBUT

served with cauliflower and whey purée, brown shrimps and parsley butter

### BAKED CELERIAC

smoked apple, pickled golden sultanas, lovage

## TO FINISH

### BLACKBERRIES

blackberry crèmeux, blackberry ice cream, lemon curd

### CHOCOLATE

chocolate mousse, fig marmalade, roasted vanilla ice cream

### CHEESE TROLLEY

selection of British and French cheese accompanied by marinated grapes, quince membrillo, seeded sourdough & 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.