

AMUSE BOUCHE

served with a glass of Laurent-Perrier Hèritage

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.