

Alveston Manor Spring/Summer Menu

Starters

Leek and potato soup, warm bread roll (GFO, V, Ve)

Pea and mint Arancini, arrabiata sauce, pea shoots (V)

Chicken and Ham Terrine, tarragon infused pickled mushrooms, toasted ciabatta (DF, GFO)

Smoked mackerel pate, sauce vierge, toasted ciabatta (GFO)

Mains

Pan roasted cod loin, roasted baby potatoes, asparagus, tarragon and mustard veloute (GF)

Roasted cherry tomato and saffron risotto, asparagus, peashoots (GF, VEO)

Corn fed chicken supreme, crushed potato cake spring greens, crispy prosciutto, salsa verde (GF, DF)

Roasted rump of lamb, sweetcorn puree, potato gnocchi, tenderstem broccoli, lamb jus (£4 supplement)

Asian salad – King Prawns, napa cabbage, green onion, sweet peppers, ginger,
beansprouts, teriyaki dressing (GF, DF, VEO)

Desserts

Mojito panacotta, mango and kiwi salsa (GF, V, VE)

Rhubarb and custard crème brulee (GFO)

Honey and pistachio frozen parfait, hazelnut praline (GF)

Chocolate and blood orange tiramisu

