

2 Courses £25--3 Courses £30

Blathwayt arms

Starters

Chicken Liver Parfait with Port and Brandy Gel and Garlic Croutons

Pan Seared Scallops with Chorizo Croquettes and Pea Puree

Poached Asparagus on a Truffle and Chive Potato Pancake topped with a Poached Egg

Mains

Duo of Beef- Pan Roasted Fillet of Beef with Corned Beef Fritter, Celeriac Puree, Purple Pomme Puree and Tender Stem Broccoli

Roast Poussin with Fondant Potato, Beetroot Puree and Roasted Golden Beetroot

Confit of Turbot and Crispy Oyster with Potato and Fennel Salad and Lemon Butter Sauce

Vegetable and Feta Cheese Wellington with Saffron Potatoes and Spinach Veloute

Sweets

Chocolate Fondue with Marshmallows and Fruit (serves 2)

Trio of Strawberry Brulee, Mousse and Sorbet

Passion Fruit and Mango Sundae (sharing option)