TOWNHOUSE.211

BARROW-IN-FURNESS

Personal chef Experience

PAN FRIED SCALLOPS

Blackpudding, parsnip Puree, Truffle Oil

PRESSED HAM HOCK TERRINE

Pickled Baby Vegetables, Picalilli dressing, Homemade bread

PAN ROASTED KING PRAWNS

Tomato & Basil Risotto wrapped in Pancetta, Chorizo Mayo

WILD MUSHROOM ARANCINI

Pickled Mushrooms, Mushroom ketchup, Truffle Oil

SAUTEED BEEF STRIPS

In Teriyaki dressing, Asian slaw, crispy Noodles

PAN FRIED CHICKEN SUPREME

Fondant potato, carrot puree, Tenderstem broccoli , chicken jus

PAN FRIED FLAT IRON STEAK (cooked med)

Mini Meat & potato pie, mashed potato, carrot & swede, truffle gravy

PAN ROASTED DUCK BREAST

Hasselback potatoes, Tenderstem broccoli, Celeriac puree, Red wine & Raspberry jus

PITHIVIER OF MEDITERRANEAN VEGETABLES & MOZZARELLA

Aubergine salsa, Rocket salad, Pesto and Balsamic

DUO OF PORK

Roast fillet of Pork, Pulled pork Bonbon, fondant potato, creamed peas, bacon, broad beans and gem lettuce, Pork jus

.STICKY TOFFEE PUDDING

Toffee sauce, Vanilla ice cream

LEMON TART

Italian Meringue, Raspberry Coulis

CHOCOLATE PAVE

A Layered Chocolate Dessert, Chocolate soil,, Burnt Orange Syrup, Blood Orange Sorbet

PAVALOVA

Chantilly cream, mango, pineapple and basil salsa

LIME & GINGER CRÈME BRULEE

Shortbread biscuits