TOWNHOUSE.211

BARROW-IN-FURNESS

PRIVATE DINING MENU

AMUSE-BOUCHE

TOWNHOUSE NEGRONI, GRUYERE GOUGERES, CAULIFLOWER PUREE

CURED TUNA NICOISE PISALIDIERE

CEP BAVAROIS, ROAST CHICKEN JELLY, THYME FOAM, ONION TART

SMOKED SALMON MOUSSE, SPINACH CONE, DILL

STARTERS

VENISON CARPACCIO
ROSEMARY & HONEY DRESSING, PICKLED MUSHROOMS, TRUFFLE OIL, BABY LEAVES, CHIVES

SEARED SCALLOPS
PARSNIP PUREE, BLACKPUDDING, TRUFFLE OIL

PRESSED HAM HOCK TERRINE
PICKLED BABY VEGETABLE SALAD, MUSTARD DRESSING, BREAD SHARDS

PAN FRIED SMOKED HADDOCK
KEDGEREE RISOTTO, CRISPY QUAILS EGG, CURRY OIL

MAIN COURSES

PAN FRIED FILLET STEAK (£5 PP SUPPLEMENT)
MINI MEAT 'N' POTATO PIE, CREAMY MASHED POTATO, CARROT & SWEDE, TRUFFLE JUS

ROAST LOIN OF COD
SAFFRON RISOTTO, SAMPHIRE, HERB OIL

MARINATED RUMP OF LAMB
MARINATED IN YOGHURT AND CUMIN, WITH A MOUSSAKA PIE, MINI GREEK SALAD, CRISPY POTATO GALETTE

PAN FRIED CHICKEN SUPREME
FONDANT POTATO, MUSHROOM FRICASSEE, CRISPY PANCETTA, CHICKEN JUS

DESSERTS

A CLASSIC CARAMELISED LEMON TART
RASPBERRY COULIS, RASPBERRY SORBET

CHOCOLATE PAVE
CHOCOLATE SOIL, BLOOD ORANGE SORBET

VANILLA PANNACOTTA
HONEYCOMB, RED VEIN SORREL, BERRIES

TOWNHOUSE CHEESE BOARD
A SELECTION OF CUMBRIAN & LANCASTRIAN CHEESES, ARTISAN CRACKERS, RED ONION MARMALADE, CELERY, GRAPES WITH PORT TO ACCOMPANY

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