



**THE MARY BEALE**  
RESTAURANT

**Weekly table d'hôte large table menu**  
**From 15<sup>th</sup> February 2018**

**2 courses £22.00 ~ 3 courses £27.00**

*Served with freshly baked artisan bread & unsalted butter*

**Leek & potato soup (v)**

*Truffle cream, crispy leek*

**Home smoked salmon rilette**

*Pumpernickel bread, keta, dill*

**Roasted beetroot & goat's cheese mousse (v)**

*Goat's cheese crumb, beetroot purée*

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**Corn fed chicken breast**

*Parsnip & apple purée, garlic fondant, tenderstem broccoli*

**Seabass**

*Pan fried fillets, crushed new potatoes, spinach, saffron sauce*

**Vegetable arancini (v)**

*Tomato coulis, spinach, parsnip crisps*

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**Banana mille feuille**

*Parsnip caramel, cookie crumb*

**Glazed fruit tart**

*Crème Anglaise, raspberry sauce*

**Manor Farm Creamery ice creams & Sorbets**

*Gold Medal vanilla, Exclusive strawberry, Belgian chocolate,*

*Stem ginger, Honeycomb, Salted caramel*

**Sorbets:** *Mango, Blackcurrant, Lemon*



**Service Charge:** For tables of 8 and over, a service charge of 12.5% will be added.

For all other tables, gratuities are at your discretion.

Please note that our staff keep any gratuities generously given – thank you.