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## **SOUTH PLACE HOTEL**

### **Starters**

Cured Loch Duarte salmon with horseradish, herb crème fraiche and caper berries

Dorset crab cake with devilled brown crab mayonnaise and wally pickle

Farmhouse pork terrine with cured ham, preserved fig and toasts

Green tomato tart, caramelised onion, English feta and green leaf salad (V)

Israeli Couscous, pomegranate, lightly spiced hummus and mint (VG)

### **Main Courses**

Roast Gilthead bream, creamed potato, brown shrimps and lemon

Breast of Lancashire chicken, stuffed thigh, girolles and sweet cabbage

Slow cooked Cumbrian beef “Bourginion”, creamed potato, smoked bacon and caramelised onion

Wild mushroom gnocchi with tarragon and aged pecorino (V)

Crispy Spiced aubergine with coconut yoghurt, pickled vegetables and burnt chilli (VG)

### **Desserts**

Sticky toffee pudding with salted toffee sauce and clotted cream

Passionfruit pavlova

Dark chocolate and orange mousse

Spiced Apple cake with chestnut sorbet (VG)

A selection of British cheeses (Supplement £10.00)