



# STOVES

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## DINING

Business & Home Dining Solutions

### *Land & Sea*

Pan-fried diver Scallops with crispy Chicken Oysters & Seaweed gremolata

### *Salmon & Pea*

Scottish Salmon with Pea, Serrano Ham & Beetroot pastilles

### *Pork & Apple*

Slow cooked Pork shoulder, Croquette with Bramley Apple, Artichoke & black Truffle

### *Rabbit & Carrot*

Rabbit Shepherd's pie with Heritage Carrots & Salsify wafers

### *Quail & Mushroom*

45 minute mash, wild forest Mushroom fricassee & quail Scotch egg

### *Chicken & Spring*

Chicken, Celery & Nettle Pesto soup with Chicken crackling



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### *Salmon & Boar*

Sugar-cane Molasses cured Salmon with razor Clams, wild Boar, Bacon & young Garlic

### *Duck & Stout*

Roast Mallard with Elderberries, Parsnip drop scones & Apple stout fritters

### *Deer & Blackberry*

Local roast Venison, Blackberries, Girolles & Potato terrine

### *Pepper & Jelly*

Smoked Pepper paella with Goats cheese foam & Hedgerow jelly

### *Pig & Chestnut*

Suckling Pork with Parsley mash, Chestnut dumplings & aged cider Apple spread

### *Beef & Walnut*

Mature griddled Beef fillet with Watercress puree, Walnut butter, jacket potato Gnocchi & black peppered Swede



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### *Rum & Coconut*

Coconut panna cotta, rum & raisin Rice pudding with Pistachio roast peaches

### *Cheese & Tomato*

Posh Tomato on toast with aged creamy Lancashire cheese

### *Chocolate & Pear*

Pear Chocolate mousse with celery sorbet & Chocolate paper

### *Bread & Whey*

Warm spiced doughnuts Blood Orange curd & butter-scotch Whey sauce

### *Salt & Almond*

Apricot & Greengage gratin with Almond & sea salt Ice-cream

### *Orange & Coffee*

Coffee meringues with Mandarin Orange & yoghurt sherbet