

# ***The Don Restaurant***

*Three courses with a glass of Taittinger Champagne £29.50*

## **Starters**

Cream of broccoli and garlic soup with toasted almonds

Pressed Bearfield Farm ham hock with parsley and grain mustard, fig puree, pickled giroles and celery leaves

Heritage tri-coloured beetroot, pomegranate seeds, whipped chickpeas and sesame seed crunch (V)

## **Mains**

Roasted fillet of cod with grilled peppers, chickpeas and baby spinach, roasted tomato butter

Chicken Chasseur with Paris mushrooms, caramelised onions and tarragon, creamed potatoes

Seared calves liver and crispy bacon, caraway infused carrots, sauté potatoes and raspberry vinegar jus

Risotto of English peas, broad beans, cougette and basil with pickled giroles and parmesan tuiles

## **Dessert**

Profiteroles filled with dark chocolate and raspberry cream, Amedei Toscano Black chocolate sauce

Vanilla panna cotta with poached peaches and caramlised pistachios

Cropwell bishop stilton with fruit chutney and crackers

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