

CASSIS at Stanley House

Sample Seasonal Menu

STARTERS

HAM HOCK

Terrine, Carrot and Swede Puree,
Truffle Dressing

MUSHROOM

Risotto, Parmesan Foam

MACKERAL

Sweet Pickled, Confit Duck Egg,
Mustard Vinaigrette

MAIN COURSES

PORK BELLY

Smoked Potato, Choucroute, Spinach

DUCK LEG

Confit, Glazed Winter Vegetables,
Red Wine Sauce

SALMON

Butter Poached, Shellfish Broth

DESSERTS

PARFAIT

Iced Malteser, Cocoa Meringue,
Caramel and Chocolate Sauce

APPLE TRIFLE

Cider Granita, Cinnamon Doughnut

CHEESE

Plate of Cheeses from Premier
(Supplement 3.50)

Tea Coffee and Treats

£29.95

Sample Tasting Menu

AMUSE BOUCHE

HAM HOCK

Terrine, Carrot and Swede Puree,
Pickled Girolles, Truffle Dressing

SCALLOPS

Pan Roast, Squash Risotto,
Trumpets of Death, Parmesan Crisps

GOOSNARGH DUCKLING

Sweet and Sour Turnips, Pepper Tuille

CHEESE

Plate of Cheese from Premier
(Supplement £3.50)

PRE-DESSERT

RHUBARB AND CUSTARD

Vanilla Crème Brulee, Rhubarb Sorbet,
Champagne Jelly

Tea Coffee and Treats

£53.95

This menu is designed for the whole table.

Some of our dishes may contain nuts. Whilst we endeavour at all times to provide GM free ingredients, this cannot be guaranteed. Some of our dishes are served warm not hot. Prices are inclusive of VAT at the prevailing rate.

(V) = vegetarian. Please note that by its very nature, game and wild fowl may contain lead shot. Whilst we endeavour at all times to see that this is removed, we cannot guarantee it.