

Dorfold Hall

CHESHIRE, ENGLAND

Canapés

Cheshire Cheddar Beignet topped with Rosemary & Sweet Onion Ketchup (V)

Shredded Chipotle Chicken Tacos with Queso Blanco & Fresh Coriander

Ham Hock Rilette on a Crackling Puff with Piccalilli Purée

Heirloom Tomato Bruschetta finished with Basil Oil & Fresh Parmesan (V)

Starters

Pea & Mint Velouté topped with Smoked Crème Fraîche, Mint Oil & Cut Shoots

Served with artisan bread & whipped butter topped with smoked salt (V)

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Chicken Liver Parfait Coated in Clarified Orange Butter

Served with port & plum jam, toasted brioche, nasturtium & herb oil

Mains

Pressed Pork Belly

Served with potato terrine, roasted celeriac cylinder with a cider wash, apple purée, vibrant herb oil, topped with a salt & vinegar pork puff

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Dashi Glazed Hen of the Woods Mushroom

Served with brown butter roasted cauliflower, cep purée, pickled beetroot varieties & pear carpaccio. Finished with tarragon oil (V)

Desserts

Raspberries set in Pimm's Jelly

Topped with Chantilly cream, macerated strawberry concasse, cassis poached blackberries & raspberry meringue shard

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Light Coffee Mousse on a Base of Dark Chocolate Crumb

Topped with salted caramel, walnut praline & roasted plum



The Cheshire Dining Experience