

Dorfold Hall

CHESHIRE, ENGLAND

Canapés

Salmon Parfait Profiterole topped with Horseradish Oil & Finely Diced Chive
Chorizo & Manchego Croquette topped with Saffron & Preserved Lemon Aioli
Baby Yorkshire Pudding filled with Rare Beef, Parsnip Purée, Roast Potato & Jus
Sundried Tomato & Mozzarella Arancini topped with Roasted Tomato Compote (V)

Starters

Wild Mushroom & Tarragon Risotto

Topped with turned asparagus, fried rocket, truffle & herb oil (V)

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Torched Mackerel

*Served on citrus cured heirloom tomatoes with lime crème fraîche,
herb oil, cut shoots & chive maitre*

Mains

Seared Sirloin Steak paired with a Panko Coated Beef Cheek Bonbon

Served with parsnip & truffle purée, marrow confit carrot, salted butter rosti & jus

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Charred Heritage Beetroot Steak

*Served with braised herb pearl barley, roasted tender stem broccoli,
herb oil, mustard & orange vinaigrette, (V)*

Desserts

Frozen Mango Bavaois

*Served with coconut sorbet, vanilla tuile,
finished with a fresh pineapple, mint & ginger syrup salsa*

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Tarte au Citron

*Topped with candied citrus, white chocolate powder,
caramelized white chocolate ice cream & marigold sherbet*



The Cheshire Dining Experience