



THE STANNEYLANDS

Private Dining Menu

Starters

File rarebit with crispy bacon on toasted focaccia

Pressed chicken & thyme terrine with a sea salt crisped ciabatta (GF)

Soup with sourdough bread (GF) (VGF)

Pan seared garlic shell on prawns in garlic butter on a toasted sourdough and aioli dip. (GF)

Mains:

Wild mushroom & asparagus risotto with a parmesan crisp (GF)

Herb roasted Chicken with Parmentier potato braised kale, red wine sauce (GF)

6oz sirloin with homemade chimichurri butter and eggs (GF)

Scabass with a warm potato & caper salad and lemon mustard dressing (GF)

Desserts

Lemon posset with honey baked nut granola and fresh raspberries (V)

Seasonal fruit crumble with oat crumble and vanilla ice cream. (V)

Warm Bakewell tart with Amaretto and raspberry compote (GF)

Chocolate brownie with a fresh berry medley. (GF)(V)