

THE  

---

**SHRIGLEY HALL**  

---

HOTEL & SPA

TABLE D'HOTE MENU – THE OAKRIDGE RESTAURANT

TO START

SOUP OF THE DAY, FRESH BAKED BREAD

SALMON BON BON WITH WASABI CRÈME FRAICHE

CHICKEN LIVER PARFAIT WITH FIG COULIS AND FOCACCIA CROUTE

HERITAGE TOMATO AND BOCCONCINI

PRESSED MELON WITH RED WINE TARRAGON AND WINTER BERRY COULIS

~~OOO~~

FOR YOUR MAIN COURSE

BEEF DAUBE WITH RED ONION JAM AND RED WINE JUS

CHICKEN BREAST, PUY LENTIL AND CHORIZO

SALMON WITH WINTER SALAD, ASPARAGUS, CHERRY TOMATO AND FINE BEANS

ROASTED PORK CUTLET WITH MINT AND APPLE GEL

RED LENTIL SWEET POTATO CURRY, PILAF RICE, SPINACH AND FLAT BREAD

**9OZ\*\* RIBEYE STEAK, PEPPERCORN SAUCE, HAND CUT CHIPS, CONFIT TOMATO**

**(£9 SUPPLEMENT)**

~~OOO~~

TO FINISH

STRAWBERRY VANILLA CHEESECAKE

RASPBERRY BAKEWELL TART WITH CHANTILLY CREAM

FRUIT SALAD AND SORBET

CHOCOLATE TORTE WITH PEANUT BRITTLE

~~OOO~~

\*EXAMPLE MENU AS AT 2<sup>ND</sup> FEBRUARY 2019\*