

SAMPLE DINING MENU

STARTERS

- Sweet potato, carrot and toasted cumin soup, coriander curd **V**
- Salad of charred chicken, shaved parmesan, endive, chicory, blossom honey and Meaux mustard dressing
- Roasted garlic mushroom, baby spinach, bruschetta, herby and lemon aioli **V**
- ‘Finnan Haddie’ rilette, dill cucumber pickle, malted bread, mesclun leaves
- Potted chicken livers with gin, rosemary and thyme, rhubarb ketchup, sourdough croutes

MAINS

- Pie of braised skirt of beef and badger ale, buttery mash, pea and parsley liquor
- Treacle cured loin of bacon, thyme rosti, creamed cabbage, sugared and spiced roots **GF**
- Pan seared breast of chicken, butternut squash, beer, barley and bacon risotto, kale pesto
- Smoky hake, beans and greens, pearl potatoes, beurre noisette butter sauce **GF**
- Beetroot risotto, goats’ cheese croute, Romanesco, peppery rocket, roast chickpeas **V**

DESSERTS

- Maple syrup sponge pudding, double cream custard and fudge caramel **V**
- Casa Luker chocolate delice, espresso gel, chocolate soil, malted milk ice cream **V**
- Madagascan vanilla panna cotta, textures and flavours of raspberries
- Caramelized white chocolate crèmeux, caramel ice cream, seed brittle, muscovado meringues **V**
- Tastes of hedgerow berries, mousse, elderflower jelly, meringues, Chantilly cream

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