

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' rillette, 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

SEARCH HAYDOCK PARK TO FIND OUT MORE

