



LION QUAYS PRIVATE DINING

(please select no more than 3 dishes from each course)

£24.00 per person for 2 courses with coffee & mints

£29.00 per person for 3 courses with coffee & mints

STARTERS

Pressing of Ham Hock, Piccalilli, Toasted Brioche

Gravlax of Salmon, Dill Mustard Dressing, Caper Berries

Chicken Liver Pate, Red Onion Marmalade, Melba Toast

Smoked Chicken and Thai Vegetable Salad, Chili And Lime Dressing

Carrot, Ginger and Honey Veloute (v) (vg)

Roast Plum Tomato Soup, Basil Pesto (v)

Sweet Melon, Kiwi And Orange, Passion Fruit Dressing (v) (vg)

Lion Quays Fish Cake, Samphire, Tartar Sauce
(£2.50 supplement)

Seafood Sundae, crayfish, prawn, and crab in a cognac, tomato & citrus dressing
(£3.50 supplement)

Assiette of duck, liver pate, smoked breast, crispy leg croquette, ginger bread, cherry gel
(£4.95 supplement)

MAIN COURSE

Slow Cooked Shin of Beef, Creamed Potato, roast root vegetables, red wine jus.

Grilled Salmon Fillet, Lemon Crushed Potatoes, Peas and Hollandaise Sauce

Roast Loin of Pork, creamed savoy cabbage, Roast Parsnip, Cider jus

Breast of Free-Range Chicken, Fondant Potato, Roast Root Vegetables, Chasseur Sauce

Three cheese potato gnocchi, white truffle, rocket salad.

Mediterranean Vegetable Tian, Tomato Compote, Basil Oil, Micro Herb Salad (gf, df, vegan)

Braised Shoulder of Lamb, Dauphinoise Potato, Braised Red Cabbage Redcurrant and Rosemary Jus
(£2.50 supplement)

Roast sirloin of aged Cheshire beef, Yorkshire pudding, duck fat potatoes, seasonal
vegetables, red wine jus
(£4.50 supplement)

DESSERT COURSE

Raspberry Cheesecake, Fresh Raspberries, Lemon Syrup

Profiteroles, Chocolate sauce and fresh strawberry

Vanilla Crème Brûlée, Shortbread Biscuit, Toasted Marsh Mallow

Cinnamon Pear and Almond Tart, Vanilla Cream, Butterscotch Sauce

Mulled Wine Poached Pear, Spiced Rice Pudding

Sticky Toffee Pudding, Butterscotch Sauce, Clotted Cream

Mixed Berry Crumble, Raspberry Sauce (gf, df, vg)

Dark chocolate marquise, vanilla cream, black cherry compote (£2.50 supplement)

Milk chocolate and orange mousse, shortbread biscuit, orange syrup (£2.50 supplement)

Selection of British Cheese, apple chutney, celery, grapes, savoury biscuits (£5.95 supplement)
(This can be served as a board in the Centre of each table or as a separate cheese course £9.95 per person)

Please note that some of our dishes may contain nuts or traces of nuts. Our menu descriptions do not list all the ingredients.

If you have concerns or would like to see our allergen menu please ask a member of our team.

Vegetarian **VG**-Vegan **GF**-Gluten Free