

**GUEST CHEF
21ST MARCH 2019**

NATHANIAL WEAVER

**HAVING COMPLETED LEVEL 3 PROFESSIONAL COOKERY IN
14/15**

**NATHANAL SUCCESSFULLY GAINED EMPLOYMENT AT
MICHELIN STARRED JOHN'S HOUSE
LOUGHBOROUGH HE NOW BRINGS HIS EXPERIENCE TO
REFINED**

SNAX

AMUSE

(V) CRISPY HENS EGG, WILD GARLIC & PICKLED CELERIAC

FISH COURSE

**POACHED SALMON, PICKLED CUCUMBER, OYSTER MAYO,
YOGURT
& DILL**

MEAT COURSE

(N) PIG BELLY, BBQ PINEAPPLE, BROCCOLI & PEANUT

**(V) (N) PEARL BARLEY RISOTTO WITH MASCARPONE &
ALLIUMS**

PRE-DESSERT

"APPLE PIE"

DESSERT

HONEY & RHUBARB

COFFEE & PETIT FOURS

£29.95 PER PERSON

PLEASE ADVISE OF ANY DIETARY NEEDS