



## Spring Lunch with Awards

Hartsfield Manor

Sunday March 29th 2020

### MENU

#### Starters

Smoked Salmon and Crayfish Salad with baby gem, Marie Rose sauce, lemon.

Smooth Chicken Liver Parfait with tomato and apple chutney, toasted focaccia bread.

Butternut Squash and Sweet Potato Soup with chilli oil.

#### Main Course

Slow Braised Feather Blade of Beef, with roast beetroot, glazed carrots, mash and red wine jus.

Grilled Fillet of Sea Bass with crushed potato cake, samphire and beetroot salsa.

Wild Mushroom Risotto with dressed rocket and parmesan crisps.

#### Desserts

Vanilla and Mascarpone Crème Brulee with raspberry sorbet.

Hartsfield Sticky Toffee Pudding with butterscotch sauce and honeycomb ice cream.

Selection of Cheeses with quince jelly and biscuits.

Tea and coffee

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Wines, beers, and soft drinks available to order