



Madingley Hall

Spring / Summer Menu 2019

We offer a set menus so therefore, please choose one selection from each course for your group of guests with a vegetarian option where required

Starters

Pulled beef brisket croquettes on golden piccalilli

Panko crumbed Sussex Camembert with tomato and rhubarb chutney (v)

Ham hock terrine with brandied apple puree and parsnip crisps (GF)

French onion soup with Gruyere cheese crouton (V, GF option available)

Antipasti meat selection with balsamic pickled onions toasted sour dough bread with seasonal salad

When in season, charred asparagus served with poached free range egg and hollandaise sauce (V, GF)

Fish Course (4 course menu option only)

Roast salmon with Jersey Royal potatoes and dill and crab salad (GF)

Monkfish wrapped in pancetta with saffron roasted fennel and aioli (GF)

Crab cakes served with lemon mayonnaise and chilli oil.

Indian spiced salmon with braised lentil dhal (GF)

Lobster macaroni cheese with tarragon and lemon crumb.

Main Course

Braised pork cheeks served with baby leeks, sultana ragu, and caraway jus (GF)

Lamb shanks with soft polenta with Persian lime pesto

Parmesan crusted corn-fed chicken with lemon and basil sauce

Beef medallions with brandy cream sauce with bean fricassee and champ mash (GF)

Veal steak with wild mushroom, garlic and sherry sauce (GF - £2.00 extra)

Vegetarian Main course

Baked butternut squash and sage risotto

Roasted vegetable and humus Pithivier

Spelt tart with celeriac, leek and crème fraiche

Corn feijoada with smoked paprika and roasted tofu (GF)

Acarajé fritters with avocado sauce

Desserts

Tiramisu filled chocolate cups with marinated cherries and rum and raisin ice-cream

Rhubarb fools with ginger short breads

Elderflower panna cotta, strawberries, brown bread crumble (GF option available)

Banana and toffee cheesecake (GF option available)

Orange infused crème caramel (GF)