

Magpies Restaurant with Rooms

February 14th Dinner Menu 2019



Beef Massala with Butternut Squash Arancini and Onion Bhaji



Fillet of Sea Bass with Chicken Wing Confit and Passion Fruit and Mango Jelly



Loin of Pork Stuffed with Chorizo and Figs with
Slow Roasted Spiced Pork Belly and Shallot Bon Bonn
with Seasonal Greens wrapped in Streaky Bacon



Cotehill Blue and Char Coal Cheese served with Lincolnshire Poacher and Spring Onion
Scone and Homemade Spiced orange and Apricot Chutney



Raspberry and White Chocolate Mousse with Raspberry Vodka Sorbet
Strawberry Shortcake and Rhubarb Bakewell Trifle with Ginger Rhubarb Liqueur
Served with a Glass of Corney and Barrow Sparkling Blanc de Blanc Champagne



Twinnings Tea or Stokes Coffee with Homemade Chocolate



£65.00 per person

Pre-booking is essential

Please advise us of any dietary requirements at least 48 hours prior to your arrival
as this is a set 5 course dinner menu