

Maggies Restaurant with Rooms

Dinner Menu **SAMPLE**

A Selection Of Savouries

Freshly made Bread

Light Appetiser Course

Chef's Taster Choice of the Day

Starters

King scallops with Chicken Wing Confit with White Chocolate Mash
Broad Beans and Black Truffle Sauce

Lightly Curried Sea Bass with Chick Pea Bhajani with Mini Onion Bhaj
and Mango Dressing

Saffron and Gouda Cheese Tostadri with Roasted Butternut Squash
and Pear and Walnut Salad

Pork Belly and Apple Mash Cake with Ham Hock Blotts topped with
Poached British Blue Egg and Wholegrain Mustard Sauce

Jumbo Quail with Maple Roasted Beets and Fig and Artichoke Tart
with Pomegranate Sauce

Main Courses

Coronet of Uncoloured Lamb on Spring Cabbage with Lyonnaise Potato
Uncoloured Poached Cheese and Cauliflower Purée with Crispy Sweetbreads

Roast loin of Cod with Black King Prawns and Fried Parmesan Gnocchi
Asparagus and Taragon Beurre Blanc

Maple Glazed Duck Breast with Duck Leg Confit Croquette Potato
Cornel and Swede Mash with Roasted Faggots

Hollandaise Courgette and Cranberry Fritter with Aromatic Cous Cous
Pine Beans Pomegranate and Crispy Linguine with Butternut Squash and Amaretti

Loin of Pork Stuffed with Vanilla Purses with Crispy fried Green Beans
and Wild Mushrooms Parmesan Potatoes and Madeira Sauce