

# Magpies Restaurant with Rooms

## Dinner Menu **SAMPLE**

### A Selection Of Savouries

#### Freshly made Bread

### Light Appetiser Course

Chefs 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 Biryani with Mini Onion Bhaji  
and Mango Dressing

Saffron and Goats Cheese Tortellini with Roasted Butternut Squash  
and Pear and Walnut Salad

Pork Belly and Apple Hash Cake with Ham Hock Rilette 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

Cannon of Lincolnshire Lamb on Spring Cabbage with Lyonnaise Potato  
Lincolnshire Poacher Cheese and Cauliflower Puree with Crispy Sweetbreads

Roast Loin of Cod with Black King Prawns and Fried Parmesan Gnocchi  
Asparagus and Tarragon Beurre Blanc

Maple Glazed Duck Breast with Duck Leg Confit Croquette Potato  
Carrot and Swede Mash with Roasted Haggis

Halloumi Courgette and Cranberry Fritters with Aromatic Cous Cous  
Fine Beans Pomegranate and Crispy Lasagne with Butternut Squash and Amaretti

Loin of Pork Stuffed with Vanilla Prunes with Crispy Fried Green Beans  
and Wild Mushrooms Parmentier Potatoes and Madeira Sauce

## **Desserts**

Poached Peach and Nectarine Eton Mess with Coconut Meringue  
and Frozen Peach Mascarpone Ice-cream

Parma Violet Gin and Dark Chocolate Mousse with Parma Violet Gin Sauce  
White Chocolate Ice-cream and Cocoa Crumble

Disaronno Crème Brulee with Amaretti Biscuits and Raspberry Sorbet  
with Fresh Raspberries

Fresh Strawberry Souffle with Mini Trifle and Strawberry Ripple Ice-cream  
with Strawberry and Balsamic Coulis

Magpies Assiette

Hot Strawberry Souffle

Parma Violet Chocolate Mousse and Cocoa Crumble  
and Mini Trifle

Mini Dessert and Espresso Coffee

Fresh Strawberry Trifle served with a Single Shot Espresso  
and Homemade Fudge and Sweets

**Or**

## **Cheese Course**

A Selection of Delicious Cheese, including Some Local and British Cheese  
served with Biscuits Homemade Chutney and Celery and Grapes

To make the most of your cheese or dessert why not try a glass of one of our delightful  
Red Wines - Ports - Madeira or Dessert Wines

**Dinner - Wednesday Thursday Friday & Sunday**

**2 courses £42.50 and 3 Courses £48.50**

**Dinner - Saturday 3 Courses £48.50**

**(Cheese also available as an extra course £10.00)**

Please inform a member of staff of any allergies upon booking or upon arrival

While we do what we can to accommodate guests with  
food intolerances and allergies, we are unable to guarantee that  
our dishes will be completely allergen free

**A Selection of Twinings Tea and Stokes Coffee are available upon request**