## Magpies Restaurant with Rooms Thursday 11th May 2023 19th Anniversary Celebration Dinner and Wine Tasting

This menu has been created by Andrew and His team and will be served with a specially chosen selection of wines by Ed Newton from Corney & Barrow wine merchants

Chef's Selection of Savouries on Arrival
Freshly made flavoured bread rolls at your table

Ham Hock Topped with King Scallop with Roasted Pineapple and Yuzu Dressing

Roast Sea Trout with Cauliflower and Black Truffle with Asparagus and Avocado Relish

Loin of Lincolnshire Lamb with Sweet Potato and Lamb Shoulder Bonn Bon with Crispy Parmesan Green Beans

Refresher Course Frozen Creamy Margarita with Lime Syrup

Cheese Course
Magpies Fruit Loaf with Lincolnshire Poacher and Belton Red

A Selection of Desserts
Raspberry and Peach Trifle with White Chocolate
Pimms Royale Jelly with Fresh Berries
Dark Chocolate Pave with Matcha Ice-cream

Stokes Coffee and Homemade Sweet £120.00 Price includes dinner and wine