



ROSSINGTON HALL

Tasting Menu

£55.00 – Wine flight £35.00

Fresh Vegetable Tartare

Asparagus and tarragon arancini, cucumber chutney and ling de sal
(Leasingham Bin 7 Riesling)

Seared King Scallop

Salmon ribbons, shredded cabbage and a mustard emulsion
(Domaine de la Jousseiniere, Muscadet de sevre et Maine sur lie, Gilbert Chon)

Braised Pork Belly

Caramelised tiger prawns and textures of sweet potato
(Bolla prosecco superior)

Pan Roasted Cod

Buttered spinach, potato gratin, lime tomatoes, elderflower gel and Pernod braised celery sauce
(Gavi Di Gavi Toledana, Domini Villa Lanata)

Pesto Stuffed Chicken

Olive oil mash, ratatouille and a black olive jus
(JJ Hahn Reginald Shiraz)

Spiced White Coffee Semifreddo

Pistachio biscotti and chocolate
(Pedro Ximenez Sherry)

Cheese Board

A selection of fine cheese & homemade water biscuits
(Campbells Rutherglen Muscat)

