

RANBOX



PAPILLON DIAMOND MARQUE



## PAPILLON DIAMOND MARQUE

THURSDAY 13<sup>TH</sup> – SATURDAY 15<sup>TH</sup> APRIL 2023

### ON ARRIVAL

#### Artisan flavoured breads

oil, balsamic, pesto and classic houmous

### STARTERS

#### Beetroot panna cotta, whipped goats curd, (V)

pickled walnuts, fermented beetroot gel, burnt honey gastrique, onion ash

#### Soup of white leek and ham,

panna cotta, bacon crumble and Parma ham

#### Duck rilette, cedar smoked breast,

forgotten fermented grains, lovage and elderflower purée, cashew beer butter

### MAIN COURSE

#### Pea and mint ravioli, (V)

English garden peas, torched Tenderstem, asparagus, reduced mascarpone cream

#### Pan seared ChalkStream sea trout,

chickpea, sweet potato and chorizo, purée, basil oil

#### Top rib of locally sourced beef,

smoked bone marrow rarebit, Wirral watercress salsa, potato confit, sweet shallot purée

#### Styles of chicken,

almond and oat crusted thigh, breast, rapeseed mash, torched Tenderstem, asparagus, reduced mascarpone

### DESSERT

#### Milk and honey, (V)

panna cotta, gel, tuile, whipped ricotta, fennel, and lemon crumb

#### Smoked salt caramel crème,

praline cream, ginger, and vanilla syrup

#### Chocolate, almond and raspberry,

almond brittle

### CHEESE

#### Handpicked cheeses from renowned dairy farms of England,

red, white, and blue with breads, biscuits, and fruits

### A LIGHT TEA IN THE AFTERNOON

#### Traditional delicate sandwiches,

fruit scones, fresh cream, and strawberry preserve, seasonal afternoon pastries and cakes

Teas, infusions, and coffee

We can't guarantee that any items are completely allergen free due to being produced in a kitchen that contains ingredients with allergens.

If you would like to know any more information on allergens in our food & drink please ask a member of the catering team. Thank you. This menu is subject to change.