



January fixed priced menu 2019

Sunday to Friday from 6.30pm

2 courses £15 / 3 courses £20

Starters

Soup, seasonal from the veggie basket brought to us by local producers & gardeners, served with homemade bread (v)

Treacle cured salmon, pumpkin loaf, stewed dates, chervil

Seared pigeon, roast cauliflower, pear

Smoked dapple souffle, apple & hazelnut salad

Mains

Roast fish of the day, braised chicory, smoked bacon, parsnip

Scott's field pork belly, roast shallots, celeriac puree, black pudding

Wild mushroom risotto, crispy shallots

Grilled plaice fillet, celeriac, kale, hazelnut beurre noisette

Desserts

Baileys bread & butter pudding, white chocolate ice cream

Chocolate & orange torte, cinnamon meringue, vanilla ice cream

Apple sorbet, yoghurt, cinnamon meringue

Gingerbread ice cream, crystallised stem ginger, toffee sauce

*Menu may be subject to change without notice due to seasonality and availability of ingredients.
Please note we cannot guarantee the absence of bones in our fish dishes & shot in our game dishes*

Booking recommended during this period on 01760 723845 enquiries@strattonshotel.com



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