



The Cheshire Dining Experience

Seasonal Dinner

DELIVERY MENU

February 2021

Starters

Celeriac Velouté

Paprika Oil | Spiced Seeds
Artisan Sourdough
(V/Ve)

Chicken, Prosciutto & Tarragon Ballotine

Saffron Pickled Cauliflower Carpaccio
Sourdough Croutes | Mango Aioli

Vermouth Cured Bass

Celeriac & Apple Coleslaw | Blood Orange Oil
Garden Chive Malto

Mains

Cured Belly Pork

Chorizo Potato Terrine
White Bean Cassoulet
Pickled Apple Matchsticks

Miso Glazed Cabbage With Hazelnut

Fermented Carrot Purée | Truffle Potato Rosti
Herb Oil (V/Ve)

Beech Smoked Fish

Mussel, Tarragon, Pea & Preserved Lemon Cream
Dill Oil

Side Dish

Seasonal Market Garden Vegetable Selection (V/Ve)

Desserts

Apple & Rhubarb Crumble

Homemade Crème Anglaise
(Ve Option Available)

Lemon Posset

Soured Cherry Gel
Violet Shortbread

Double Chocolate Brownie

Amaretto Poached Blackberry
Clotted Ice Cream

Visit us at

thecheshirediningexperience.co.uk

✉ hello@thecheshirediningexperience.co.uk

☎ 01829 742594 | 07530 448367

