



THE WESTON FINE DINING MENU

STARTERS

SEARED SCALLOPS

TEXTURES OF BUTTERNUT SQUASH, CRISPY CHICKEN WING "LOLLIPOP," JUS ROTI

HAM HOCK TORTELLINI

CELERIAC SILK, APPLE, CANDIED WALNUTS, LIME & MAPLE

SALT BEEF RILLETTE

PICKLED CARROT, CAPER "POPCORN," HORSE RADISH CREAM, WATERCRESS

MAIN COURSES

FILLET OF BEEF "ROSSINI"

MEDEIRA JUS, FONDANT POTATO, SAUTEED SPINACH

ROASTED WILD SEABASS

RATATOUILLE, CRISPY POTATO, SALSA VERDE

SEARED RUMP & EPIGRAM OF LAMB

TEXTURES OF AUBERGINE, PAILLASON POTATO, GLAZED BABY ONIONS

DESSERTS

MILK CHOCOLATE MOUSSE

POACHED CHERRIES, DARK CHOCOLATE & CHILLI SOIL, VANILLA ICE

ASSIETTE OF MANGO

CANDIED ORANGE, PASSION FRUIT

PRESENTATION OF RHUBARB

RHUBARB CRUMBLE, RHUBARB & CHAMPAGNE JELLY, RHUBARB SYLLABUB

£30 PER PERSON

INCLUDES JAZZ & SWING EVENING WITH ASHLEY & ALEX

PLEASE FEEL FREE TO DRESS UP... BLACK TIE OPTIONAL!