

Minster *Mill*

Three-course Menu

Asparagus
egg yolk, hazelnut

Ham hock terrine
caper mayonnaise

Salmon confit
cucumber, buttermilk, dill

Whipped Goats' Cheese 'Waldorf'

Coronation chicken terrine
apricot, bombay mix

Tomato gazpacho
watermelon, basil

Pea soup
confit egg, smoked bacon



Loin of beef
oxtail, king oyster mushroom

Rump of lamb
aubergine, potato and olive terrine

Braised pork collar
cauliflower, caper and cider sauce

Cornish pollock
potato, mussel, curry hollandaise

Salt baked celeriac
apple, date

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Roasted spring cabbage
turnip, malt

Roasted Chicken Breast
Leeks, Forestier Sauce



Strawberries and cream

Cheesecake
poached rhubarb, tonka ice cream

Almond frangipane
cherry sorbet

Salted caramel parfait
roasted banana sorbet

Chocolate mousse
honeycomb, yoghurt sorbet

Custard tart
raspberry, pistachio

British cheese selection
seasonal chutney
(£3.50 supplement)