



Cranage Hall
Cheshire

Joe Longthorne Menu 2016

Starter

Smoked trout and salmon roulade drizzled with a lemon oil dressing alongside a chopped egg salad and bread tuille

Wild Mushroom and bay panacotta complimented with a beetroot and chili jam and bread tuille

Main

Duo of Chicken – confit leg and pan roasted breast of chicken served with seasonal vegetables, potato torte finished with a thyme jus.

Quike's cheddar tart accompanied with seasonal vegetables and potato torte

Dessert

Rhubarb Quartet

Rhubarb ripple ice cream on a bed of roast rhubarb served with a rhubarb melba dome, drizzled with a rhubarb sauce.

Tea, Coffee and Petit Fours