

# THE THATCH SELECTOR MENU £25<sub>pp</sub>

## *Starters*

**ROAST TOMATO AND BASIL SOUP**  
*crispy basil and warm bread*

**CHICKEN LIVER PARFAIT**  
*house chutney, toasted bread croutes*

**CREAMED FOREST MUSHROOMS**  
*shallots, garlic, chives, toasted ciabatta*

## *Mains*

**PAN FRIED CHICKEN SUPREME**  
*pomme purée, carrot and courgette ribbons, tenderstem broccoli and red wine sauce*

**OVEN BAKED SALMON FILLET**  
*caper crushed new potato, confit tomato, spinach, hollandaise*

**GOATS CHEESE AND RED PEPPER RISOTTO**  
*parmsasan, balsamic, rocket*

## *Desserts*

**WARM CHOCOLATE BROWNIE**  
*chocolate sauce, white chocolate ice cream*

**RASPBERRY PANNA COTTA**  
*meringue shards, macerated raspberries*

**SELECTION OF CHESHIRE FARM ICE CREAMS**

# THE THATCH SELECTOR MENU £30<sup>pp</sup>

## Starters

### CLASSIC FRENCH ONION SOUP

*gruyere, warm bread*

### CURED SALMON

*pickled red beetroot, pickled shallots, vanilla crème fraîche*

### CONFIT DUCK LEG FRITTER

*sauté cabbage and bacon, red wine reduction*

### PARMESAN AND CHIVE ARANCINI

*saffron aioli, crispy rocket*

## Mains

### PAN FRIED CHICKEN SUPREME

*confit chicken terrine, sugar snap peas, fine beans, red wine jus*

### OVEN BAKED HAKE

*cream peas and bacon, creamed potato, chive oil*

### ROAST FILLET OF PORK

*fondant potato, honey glazed carrot, cavolo nero, sage and apple jus*

### QUINOA AND MEDITERRANEAN VEGETABLE TIAN

*sauté potato, rocket, balsamic*

## Desserts

### PASSION FRUIT CHEESECAKE

*mango and kiwi salsa, roasted cashew nuts*

### STICKY TOFFEE PUDDING

*butterscotch sauce, honeycomb ice cream*

### SUMMER BERRY PAVLOVA

*berry coulis, Chantilly cream*

### SELECTION OF CHESHIRE FARM ICE CREAMS