

Marriott's

FINE DINING

Summer 2019

These are example menu's however we are more than happy to work closely with you to create a bespoke menu to suit

Menu 1

Starters

Chargrilled asparagus, Elmhirst cheese, rapeseed mayonnaise, crisp pancetta, sourdough

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Cured seatrout, Isle of Wight tomatoes, pickled red onion, basil, black olive crumble

Main Course

Seared cod, caramelised cauliflower, pine nuts, samphire, orange

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Dingley dell pork fillet, belly, braised fennel, stuffed prune, cider jus

Dessert

English strawberries, Italian meringue, lavender, vanilla ice cream, coconut

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Chocolate marquise, caramelised hazelnut, marmalade Chantilly

Menu 2

Starter

Cornish crab, apple, charred cucumber, lemon verbena, rye crumble

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Rose veal tartar, quail egg, pickled cauliflower, Lincolnshire poacher
cheese, truffle oil

Main Course

Romney marsh lamb rump, braised baby gem, shallot, goats curd,
pistachio, wild garlic oil

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Wild seabass, broccoli puree, tenderstem broccoli, smoked almonds,
red chilli, shrimp butter

Dessert

Mascarpone mousse, coffee soil, warm chocolate sauce, streusel

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Salted caramel, poached apple, cider crème fraiche, granola, clotted
cream ice cream

Menu 1: £42 PP

Menu 2: £52 PP

Prices based on a minimum of 6 Adults