

The Littleton

Dinner Menu

4 courses £35.00

Amuse Bouche

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Chefs Choice Soup

Ham Hock & Cheddar Soufflé

Slow cooked ham hock, cheddar cheese, truffle cheese sauce

Smoked Haddock Fishcake

Sweetcorn and chorizo chowder

Chargrilled Sourdough

Welsh rarebit, baby leaf salad, shallots, baby radish & pickled walnuts

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The Littleton Locally Sourced Sirloin Steak

Flat mushroom, roasted cherry tomatoes, triple cooked chips, garlic herb butter

Choice of stilton or peppercorn sauce

(£3.95 Steak Supplement)

Roasted Breast of Chicken

Chorizo jam, hassle back potato, glazed shallots & parsnip puree

Fresh Market Fish

Peas al francais, crispy potato gnocchi, crispy Parma ham

Duo of Pork

Slow cooked pigs cheek, pork belly, potato rosti, caramelized apple puree, braised cabbage, puff pork

Mac n Cheese

Crispy coated mac n cheese, curry oil, roasted cauliflower, cauliflower puree, charred spring onions

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Lemon & Vanilla Steamed Sponge

Roasted plumb, amaretto anglaise, toasted almonds

Warm Chocolate Fondant Tart

Raspberry gel, raspberry lemon balm & raspberry ripple ice cream

Orange Choux Bun

Jaffa cake infused whipped panna cotta, chocolate sauce, candied orange

Selection of Fine Cheeses

Celery, ruby grapes & homemade chutney

Individually Priced Dishes

Starters - £8.50

Mains - £21.00

Desserts - £8.50

Extra Cheese course available £8.00 per person

Disclaimer: Some dishes contain nuts or nut oils. Any special diet requirements can be catered for. Please inform a senior member of staff of any allergies at the point of arrival.