

# The Littleton

## Dinner Menu

4 courses £35.00

### Amuse Bouche

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### Chefs Choice Soup

#### Slow Cooked Chicken & Ham Hock Terrine

Pickled mushrooms, tarragon emulsion, toasted pine nuts & chargrilled sourdough

#### Smoked Haddock Fishcake

Sweetcorn and chorizo seafood 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)

#### Butter Roasted Breast of Chicken

Chicken jus, spring onion & confit leg bonbon, crispy skin, mushroom & artichoke puree

#### Fresh Market Fish

Peas à la Française, crispy potato gnocchi, crispy Parma ham

#### Pulled Crispy Lamb Shank

Jacket potato puree, lamb fat confit carrot, buttered cabbage & minted lamb jus

#### Forest Mushroom Risotto

Crispy brie, roasted pickled pecan nuts & artichoke crisps

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#### Lemon & Vanilla Steamed Sponge

Roasted plum, amaretto anglaise, toasted almonds

#### Egg Custard Tart

Slow cooked rhubarb, puree, lime & ginger ice cream

#### Set Chocolate Mousse

Cherry gel & black forest ice cream

#### Selection of Fine Cheeses

Celery, ruby grapes & 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.**