

The Littleton

FOUR COURSES

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Amuse Bouche

Chefs Choice

Starters

Chefs Choice Soup

Pulled Crispy Blade of Beef

onion elements, sour cream & watercress

Plaice Scampi

prosecco beurre blanc, caviar, pickled cucumber & tomato

Mediterranean Orzo

orzo pasta, sweet red peppers, basil pesto, chargrilled courgettes, slow roasted cherry tomatoes & feta cheese

Mains

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

curried creamed leeks, hassle back potatoes, mushroom puree & crispy black pudding

Fresh Market Fish

shellfish bisque, crispy calamari, chargrilled fennel & roasted baby new potatoes

Slow Cooked Rolled Belly Pork

potato fondant, apple puree, tender stem broccoli, crispy kale & whole grain mustard sauce

Forest Mushroom Risotto

crispy brie, roasted pickled pecan nuts & artichoke crisps

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Dessert

Lemon Meringue Eclair

raspberry gel, lemon curd pastry cream, raspberry sorbet & dehydrated raspberries

Strawberry Pavlova

pistachio ice cream, compressed elderflower strawberries & lemon balm

Set Chocolate Mousse

cherry gel & black forest ice cream

Selection of Fine Cheeses

celery, ruby grapes & chutney

Extra Cheese Course Available - £8.00 per person

Individually Priced Dishes

Starters
£8.50

Mains
£21.00

Desserts
£8.50

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.