



• ChefLincs •  
Paul Newton

## **Deluxe Menu**

### **Amuse Bouche**

Prawn Cocktail and Herb Salad

### **To Start**

Seared Scallops, Truffle and Cauliflower Puree, Crisp Pancetta and  
Truffle Shavings

Twice Baked Lincolnshire Poacher Souffle, Parmesan Salad and  
Pickled Walnuts

Smoked Salmon and Pickled Beetroot Carpaccio, Sunflower Seed  
Salad and Saffron Dressing

Forest Mushrooms and Tarragon Soup, Toasted Brioche and Truffle  
Oil

### **Mains**

Roasted fillet Steak with Black Peppercorn and Brandy Sauce, Duck  
Fat Roasted Chunky Chips and Seasonal Vegetables

Pan fried Sea Bass Fillets served with Creamed Leeks, Crushed Baby  
New Potatoes and Roasted Vegetables

Roasted Cod Fillet with Fruits of the Sea Velouté, Saffron Potatoes  
and Crispy Seaweed

3 Rib Lamb Rack, Minted Potato Puree, Broad beans, Roasted  
Carrots, and a Roasted Garlic Sauce



Figs and Lincolnshire Blue Cheese Tart, Buttered Leeks, and  
Toasted Almonds.  
Asparagus and Spinach Risotto, Mature Parmesan Cheese and  
Roasted Sunflower Seeds

### **Desserts**

Chocolate Truffle Tart, Clotted Cream Ice Cream and White  
Chocolate Shard  
Warm Ginger and Treacle Pudding, with Ginger and Lime Ice Cream  
Strawberry Cheesecake, Vanilla Crème Anglaise and Chocolate  
Coated Strawberries  
Coconut and Mango Mousse, Spiced Pineapple and Meringue