



• ChefLincs •
Paul Newton

Tasting Menu

Amuse Bouche

(Choose 1)

Beef en Croute, Filo Pastry, Mushroom Duxelle and Seared Beef

Parmesan Shortbread with Wild Mushroom and Truffle Pate

Starters

(Choose 2)

Seared King Scallops with Black Pudding, Granny Smith Apples and Cider Foam

Fresh Pasta filled with Mushrooms and Chives, Poached Asparagus and
Sparkling Wine Cream Sauce

Duck Confit with Fried Quail Egg, Hollandaise Sauce and Chives

Poached Asparagus and Fried Quail Egg, Hollandaise Sauce and Chives

Sorbet

(Choose 1)

Strawberry and Lime Granita

Lemon and Ricotta Granita Infused with Basil

Mains

(Choose 2 plus 1 vegetarian)

Fillet of Prime Beef, Poached Lobster Tail, Madeira Sauce, Pomme Anna and
Seasonal Vegetables

Local Lamb Three Rib Rack, Pomme Puree, Pickled Shallots, Red Wine Sauce and
Broad Beans with Tarragon Butter

Pan Roasted Monkfish, Thermidor Sauce, Salmon Caviar, Buttered Spinach and
Marquise Potato

Halloumi, topped with Lemon and Almonds, Red Pesto Coulis and Sweet Potato
Fondant



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Pre-Dessert

(Choose 1)

Apple Crumble and Clotted Cream

Lemon Meringue Pie

Desserts

(Choose 2)

Chocolate Marquise, Raspberry Mousse, Pistachio Tuile and Raspberry Sherbet

Sticky Toffee Pudding with Salted Caramel Sauce and Vanilla Bean Ice Cream

Vanilla Semi Frido, Pistachio Crumb, Warm Dark Chocolate Sauce and
Raspberry Gel

Passion Fruit and Mango Mousse, Almond Tuile and Fruit Sauce

Cheese

A Selection of Lincolnshire and French Cheese, Crackers, Fruits and Chutney