



· ChefLincs ·  
Paul Newton

## **Deluxe Menu**

### **Amuse Bouche**

Prawn Cocktail and Herb Salad

### **Starters**

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

Twice Baked Lincolnshire Poacher Soufflé, 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

### **Main Courses**

Roasted Fillet Steak with Black Peppercorn and Brandy Sauce, 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

Lamb Loin, Minted Potato Purée, 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