

DEACONS BANK

CHAPEL - EN - LE - FRITH

FOOD - £90PP | WINE FLIGHT - £65PP

TASTING MENU

CANAPE

SOURDOUGH FOCACCIA & HOME CHURNED BUTTER

**Prosecco DOC, Primi Soli, Veneto, Italy*

CRAB TORTELLINI

Spinach & ricotta filling, provencal sauce

**Villa Pani Gavi DOCG, Piedmont, Italy*

ISLE OF WHITE TOMATOES

Tomato fondue, nasturtium ice cream, focaccia crouton

◦ **Matahavi Estate Sauvignon Blanc, Wairarapa, New Zealand*

PAN FRIED SEABASS

Brandade croquette, marinated courgette, samphire, lemon & basil beurre blanc

**Wildflower Chardonnay, Western Australia*

PAN FRIED FILLET OF BEEF

*Beef shin tart topped with herb creamed potato, caramelised roscoff onion,
carrot puree, green peppercorn jus*

**Brericanto Pinot Noir, Veneto, Italy*

BRITISH STRAWBERRY

White chocolate, basil parfait

MANGO MOUSSE

Coconut whipped ganache, pineapple sorbet, pina colada granite

**Short Pina Colada Cocktails*

CHEESE PLATTER (+£10)

*Includes all of the cheese below: medjool dates,
frozen grapes, chutney, homemade biscuits*

HARRINGTON STILTON - BARON BIGOD
COMTE & LANCASHIRE BOMB

GLUTEN FREE & VEGETARIAN MENU'S ARE AVAILABLE UPON REQUEST
DETAILED ALLERGEN INFORMATION IS AVAILABLE UPON REQUEST. PLEASE INFORM
YOUR SERVER OF ANY ALLERGIES OR INTOLERANCES.



T A S T I N G

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[DEACONS] BANK

C H A P E L - E N - L E - F R I T H

