

THE TUMBLING WEIR HOTEL

3 Course Function Dinner Menu 2020 £27.00 per person

SWEET POTATO & LEEK SOUP ✓
Chive crème fraiche

OAK SMOKED SALMON, PRAWN & SMOKED MACKEREL PARCEL
Citrus mayonnaise

CREAMY GARLIC MUSHROOMS
Toasted sourdough, crispy Parma ham

SLOW ROASTED DUCK LEG
Star anise, black cherry & brandy sauce

BRAISED SHOULDER OF LAMB
Redcurrant, rosemary & red wine jus

GRILLED SEASONAL FISH FILLETS
Pinenut crust, saffron bisque

STUFFED BUTTERNUT SQUASH ✓
Rice, fennel, pomegranate, pecan nuts, Tahini dressing

ALL SERVED WITH A SELECTION OF SEASONAL VEGETABLES & POTATOES

CARAMELISED LEMON TART
Raspberry Gin Coulis

TROPICAL FRESH FRUIT SALAD
Brandy snap basket, passionfruit sorbet

WARM CHOCOLATE & HAZELNUT BROWNIE
Mint chocolate ice cream

CHEESE & BISCUITS (£2.00 supplement)
Celery, fruit, nuts

COFFEE & MINT



WE DO NOT ADD A SERVICE CHARGE TO YOUR BILL
Any tips go straight to our hard-working team