

Private Dining

AT HALMARK HOTEL FLITWICK MANOR



DINNER MENU

Roast courgette and wild garlic soup courgette fritters

Confit chicken terrine saffron mayo, pear chutney, chive oil

Pan fried scallops pea and mint purée, pickled radishes, red basil



Confit pork belly pear mash, caramelised fennel, pork bon bon, cider sauce

Poached hake crab and fennel crushed new potatoes, green beans, sauce vierge

Pan fried duck breast herb crusted sweet potatoes, bok choy, plums, plum sauce



Mango rice pudding raspberry purée, mango sorbet

Baked chocolate mousse orange coulis, raspberry sorbet

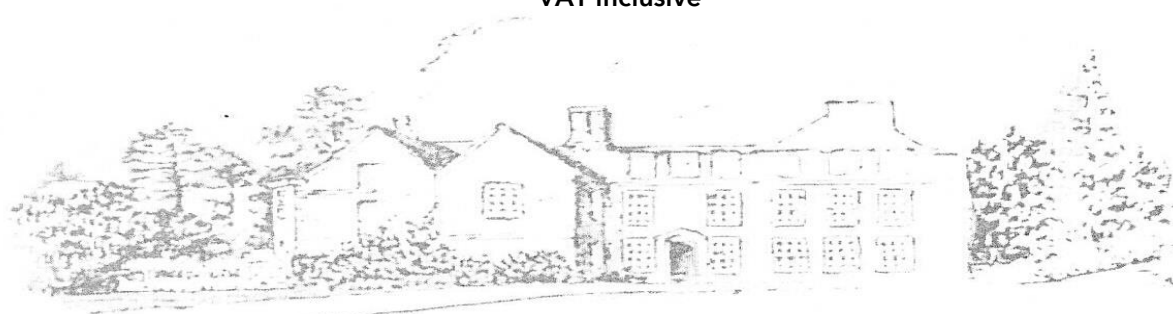
Apple and thyme tarte tatin vanilla ice cream, blackcurrant coulis



Filtered Arabica coffee / petit fours

£38.50 per person

VAT inclusive



Flitwick Manor