

# HOLDSWORTH HOUSE

HOTEL & RESTAURANT

## EIGHT-COURSE TASTING MENU

£75 per person

Recommended wines are individually priced below or served as a full flight for £55 per person

### MENU

Chef's amuse bouche



Wild mushroom, tarragon and roquette risotto

BBQ wild mushroom, garlic oil, almond foam

Rioja Gran Reserva 2004, Urbina, Spain - 125ml £15.00 / 175ml £21.00



Torched tea smoked salmon

pickled clams, sweetcorn fritter, pear, seaweed salad cream

Bairrada Branco Doc 2020, Luis Pato - 125ml £10.00 / 175ml £14.00



Bubble and squeak potato cake

heritage tomato tart fine, onion purée, tarragon emulsion

Chardonnay Santa Alba, Chile - 125ml £6.70 / 175ml £9.00



Yorkshire hogget loin

hogget belly, Parisienne potato, BBQ courgette, lamb jus

Clos Laborie 2020, Margaux, Bordeaux, France - 125ml £13.50 / 175ml £18.50



Classic egg custard, smoked whiskey gel,

honey meringue, lemon curd

Muscat de Frontignan, Chateau de la Peyrade, France - 50ml £6.50



(Cheeseboard £14.50 supplement)



Warm ginger parkin, pickled Pink Lady,

nutmeg crème patisserie, yoghurt sorbet

Red Muscadel, Nuy Winery, South Africa - 50ml £6.50



Freshly ground coffee or a selection of teas, petits fours

November 23. Menu subject to change. Some menu items contain allergens and there is a risk that traces may be in any other food served here. We understand the dangers to those with severe allergies so have recorded which menu items contain any of the 14 UK Government-listed allergens as an ingredient. Please speak to a team member who can provide you with this information and may be able to help you make an alternative choice. All prices are inclusive of VAT but exclusive of service charge. An optional service charge of 10% will be added to parties of 6 or more.