THE TOWNHOUSE
CHESTER

6 COURSE FINE DINING TASTING MENU

£65.00 PER PERSON

Friday 8th March 7pm
Why not book a room too for an extra
£99.00 per couple

CANAPES ON ARRIVAL

Confit chicken & prune bon bon
Halloumi sesame bites

Smoked mackerel & dill crème fresh
sat on lemon blinis

(Aimery Cremant de Limoux from France)

AMUSE BOUCHE

Shallot & wild mushroom velouté
white truffle essence

STARTER

Langoustine & ricotta ravioli drizzled
with caper brown butter

Sundried tomato, spinach & ricotta ravioli
with caper brown butter

(Esk Valley Riesling from New Zealand)

MAIN

Pan seared Gressingham duck breast
with sweet potato rosti, buttered bok choi, beetroot textures finished with Cointreau jus

Trio of cauliflower
with sweet potato rosti, broad beans, battered rocket leaves finished with a drizzle of saffron cream

(Robert Oatley Pinot Noir from Australia)

DESSERT

chocolate mousse
with ginger bread crumb, glazed raspberry's & toffee apple

(Recioto della Valpolicella Classico from Italy)

CHEESE COURSE

Selection of chef's Local cheeses Homemade
fruit chutney grapes & savoury biscuit

(Grant Burge Tawny from Australia)