



PRIVATECHEFROSSETT

AUTUMN MENU



STARTERS

SALMON AND HADDOCK CHOWDER (MIN 2 PEOPLE)

BAKED BRIE WITH FIGS, HONEY AND WALNUTS

WILD MUSHROOM AND PEAR PATE

CHILLI AND HONEY CHICKEN

MAIN COURSE

GAME PIE

CREAMED POTATO - TENDERSTEM CARROTS - BEETROOT PUREE

SPICED RACK OF LAMB

SQUASH PUREE - CRUSHED POTATOES - PICKLED CABBAGE

HONEY AND MUSTARD CHICKEN

DAUPHINOISE POTATO-CHERRY TOMATOES-BROCCOLI

LOBSTER SQUASH RISOTTO

LOBSTER TAIL - CREAMY BISQUE - ROASTED SQUASH
(MIN 2 PEOPLE)

DESSERT

PISTACHIO TIRAMISU

MIXED BERRY ROULADE

BANANA BAKED CREME BRULEE

THE ABOVE MENU IS PRICED AT £64 PER PERSON,
THIS IS INCLUSIVE OF A STARTER, MAIN COURSE AND DESSERT.

