

# KIRKWOOD HOSPICE DINNER



## *Appetiser*

### MEAT

Black pudding bon bons,  
duck jus, crispy duck skin,  
pickled cherries

### VEGETARIAN

Cheddar bon bons,  
cauliflower purée,  
chive oil

## *To start*

### PAN SEARED SCALLOPS GF

Crispy pork belly, butternut purée,  
sesame

### PAN SEARED CELERIAC V GF

Artichoke purée, crisp artichoke,  
truffle

## *Meat*

### ROAST FILLET OF BEEF

Mini pie of braised brisket, oyster  
mushroom, jus

### TRUFFLE ROAST CAULIFLOWER V GF

Hot pot potato, savoy cabbage,  
garlic cream, chives

## *Fish*

### SEARED BROWN TROUT GF

Burnt cauliflower purée, brown  
shrimp butter

### CONFIT BEETROOT

Hasselback potato, feta, edamame  
beans

## *To finish*

### TREACLE TART

Clotted cream, custard crumble

