

PROSECCO & SPARKLING WINE

Tasting Evening Menu

Course 1

Peppered Burrata & Salt Baked Heritage Tomato (V)

toasted sourdough, balsamic vinaigrette, fresh basil

Crispy Vegan Cheese & Salt Baked Heritage Tomato (VG)

toasted bread, balsamic vinaigrette, fresh basil

Course 2

King Prawn Mousseline

lemon & ginger jelly, fennel seed tuille, crisp samphire

Avocado Mousse (VG)

lemon & ginger jelly, fennel seed tuille, crisp samphire

Course 3

Sticky Lemongrass Chicken

coconut jasmine rice, mango & cucumber salsa, soft flatbread

Sticky Lemongrass Tofu (VG)

coconut jasmine rice, mango & cucumber salsa, soft flatbread

Course 4

Strawberry Crème Pâtissière Tart (V)

macerated strawberries, sweet cherry crème fraîche

Strawberry Crème Pâtissière Tart (VG)

macerated strawberries, sweet cherry coulis

V - vegetarian VG - vegan NGI - non gluten containing ingredients

Please note: We follow good hygiene practices in our kitchens but due to the presence of allergenic ingredients in some products, there is a small possibility that trace allergens may be found in any item. Ingredients containing allergens that are deep fried in our kitchens will use the same fryers as ingredients that do not contain allergens. There may be a risk of cross-contamination. We advise you to speak to a member of staff if you have any food allergies or intolerances or visit www.moddershalloaks.com/allergen-information/ to view our full allergens policy.