

THE COSENER'S HOUSE

# SEASONAL MENU

## MARCH - AUGUST

2-COURSE £21 | 3-COURSE £26

Please choose up to 3 items per course for your guests to pre-order from

### Starters

Creamy Sweet Potato & Coconut Soup, Mild Curry Oil  
Creamed Broccoli & Stilton Soup, Toasted Flaked Almonds  
Caprese Salad; Vine Tomato, Buffalo Mozzarella, Basil Pesto  
Baked Egg; Sweetcorn, Baby Spinach & Cheddar Cheese  
Smoked Salmon & Cream Cheese Roulade, Baby Radish & Citrus Salad  
Poached Salmon Supreme, Samphire, Trio of Beetroot  
Warm Baby Prawn, Cherry Tomato & Maple Glazed Salad, Lambs Lettuce  
Poached Salmon Fillet, Shredded Spring Onion & Watercress Salad  
Asparagus Spears Wrapped in Prosciutto, Balsamic Glaze\*  
Ham Hock & Caper Terrine, Piccalilli  
Chicken Liver Pate, Sticky Red Onion Marmalade, Brioche Toast  
Baked Figs & Prosciutto Ham, Balsamic Glaze  
\*(only available April-June)

### Mains

Pea, Mint & Spring Onion Risotto, Watercress Salad  
Cauliflower & Cheddar Cheese Tart, New Potatoes, Spring Onion Salad  
Roast Cauliflower & Curly Kale Macaroni Cheese  
Warm Asparagus & Spring Onion Tart, Buttered Potato, Fresh Salad \*  
Oven Baked Cod, Crushed New Potatoes, Creamed Pea, Samphire  
Seared Seabream, Orange Braised Fennel Shavings & Citrus Salad  
Seared Salmon Supreme, Herbed New Potatoes, Broad Bean Salsa  
Orange & Dill Marinated Pollock, Sautéed Potato, Pak Choi  
Pan Seared Lamb Rump, Dauphinoise Potato, Tender Stem Broccoli  
Braised Lamb Leg Steak, Jewelled Cous Cous, Mint Yoghurt  
Roast Chicken Supreme, Dauphinoise Potato, Buttered Spring Cabbage  
Pan Fried Pork Fillet, Baby Fondants, Button Mushroom Cream Sauce  
\*(only available April-June)

### Desserts

Bramley Apple & Rhubarb Crumble, Vanilla Ice Cream  
New York Style Cheesecake, Forest Fruit Compote  
Lemon Posset, Raspberry & Campari Coulis  
Mango & Passion Fruit Cheesecake, Mango Salsa  
Warm Chocolate Brownie, Chocolate Soil, Vanilla Ice Cream  
Vanilla Panna Cotta, Poached Rhubarb, Meringue Pieces  
Blackcurrant Crème Brûlée, Almond Biscotti  
Key Lime Pie, Whipped Chantilly Cream, Candied Lime Peel  
Classic Lemon Tart, Crème Fraiche, Summer Berry Compote  
Fresh Fruit Salad, Raspberry Sorbet

Whilst we take every precaution to reduce the risks from cross contamination, please be aware that we prepare many of our products on site. Ingredients used across our product range contain a wide range of allergenic ingredients, including, but not limited to, nuts, seeds, dairy and gluten.

Consequently, there may be traces of various allergens present across our product range.

We would love to tell you what is in our food and help assist you with your choice. Please speak to one of our Allergy Champions who are trained to provide advice on the ingredients in our food and the steps we have taken to avoid cross-contamination.