

# Magpies Restaurant with Rooms

## Dinner Menu

Freshly made Bread

Light Appetiser Course

### Starters

Guinea Fowl and Canadian Lobster Terrine with Langton Goats  
Cheese Fritters and Home Dried Grapes

Magpies Fish Pie with Shortcrust Pastry and Mashed Potato Topping  
with Pea Pancake and King Scallop

Duck Leg Confit Thai Salad with Honey Roast Duck Breast and Sweet Chilli  
Dressing with Red or Green Jalapeno Chilli  
(Peanuts Cashew Nuts and Almonds)

Mascarpone and Amaretti Ravioli with Roasted Sweet Peppers  
and Crunchy Walnut Dressing

Trio of Salmon  
Smoked Salmon Pate on Pumpernickel  
Salmon and Ginger Fishcake with Passion Fruit  
Gravlax with Horse Radish Ice-cream

### Main Courses

Sesame Crust Turbot with Star Anise Vegetable Spring Roll  
Chinese Greens and Rice Noodle Rosti with Hoi Sin Sauce

Medallions of Wild Boar on Spiced Apple with Potato and Pork Belly Terrine  
with Beetroot and Cinnamon Beignets

Saddle of Rabbit Stuffed with Chestnut and Pear Wrapped in Prosciutto  
with Maple Roasted Figs and Artichokes

Rib Eye of Lincoln Red Beef on Potato Galette with Baby Steak and Kidney Pudding with  
Pan-fried Calves Liver and Foie Gras

Roast English Partridge with Potato and Apple Gratin with Haggis  
and Gingerbread Bonn Bon with Cranberry Shallot Compote  
and Traditional Bread Sauce

## **Desserts**

### **Chocolate**

Dark Chocolate Pave with Malt Whisky Parfait and Honey Comb Tuile  
with Dark Chocolate Crumble and Sauce

### **Passion Fruit**

Passion Fruit Souffle with Meringue and Lemon and Passion Fruit Panna Cotta  
with Mango and Passion Fruit Sorbet

### **Pear**

Winter Spiced Poached Pear with Vanilla Crème Brulee and Shortbread

### **Toffee**

Mini Sticky Toffee Pudding with Chocolate Salted Caramel Tart  
and Salted Caramel Ice-cream and Sauce

### **Magpies Assiette**

Passion Fruit Souffle with Mango and Passion Fruit Sorbet  
Dark Chocolate Pave with Chocolate Crumble and Sauce  
Mini Sticky Toffee Pudding with Sauce

**OR**

### **Cheese**

Presented to you at the table the cheese trolley offers a  
Selection of Local British and European Cheese served with Biscuits  
Magpies Damson Jelly Celery and Grapes

### **Dinner**

**Wednesday – Thursday – Friday & Sunday**  
**2 courses £42.50 and 3 Courses £48.50**

### **Dinner**

**Saturday £48.50**

Please inform a member of staff of any allergies upon booking or upon arrival

Whilst we do all we can to accommodate guests with  
food intolerances and allergies, we are unable to guarantee that  
our dishes will be completely allergen free

**Sample Menu**