THE LAKES DISTILLERY DINNER

AMUSE-BOUCHE

Cured trout with compressed cucumber, and dill oil

COLD STARTER

Buratta with peach, olive oil, and preserved lemon

HOT STARTER

Roasted pigeon breast with caramelised apple purée, smoked jus, and wild mushroom

MAIN

Roast beef fillet with black garlic, pecan crumb, and a red wine and cocoa nib jus

DESSERT

Poached pear with almond sponge, cherry blossom cream, and dark chocolate crémeux

EST 2011
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For those with specific allergens that would like to know more about the dishes on our menus, please ask a member of our team who will be glad to assist.