



STORRS HALL

## LAKE EDGE RESTAURANT

### *BREAD*

*Milk Loaf, Malted Barley, Mixed Seeds, Caramelised Yeast Butter*

### **STARTERS**

#### *PITHIVIER*

*Chicken & Morel Pithivier, Caramelised Jerusalem Artichoke, Maderia Jus*

#### *SCALLOPS*

*Roast Scallop, Cauliflower & Yuzu Purée, Three Cornered Leek, Apple, Chicken Butter Sauce*

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### **MAINS**

#### *DUCK*

*Salt Aged Duck Breast, Damson, Hispi Cabbage, Confit Duck Leg, Potato Galette, Duck Jus*

#### *SEA BASS*

*Wild Sea Bass, Shellfish Bisque, Lime Leaf, Wild Prawn Tortellini, Monk's Beard*

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### **PRE-DESSERT**

#### *BLOOD ORANGE*

*Blood Orange Sorbet, Campari Granita, Burnt Meringue, Dill*

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### **DESSERTS**

#### *SOUFFLÉ*

*Yorkshire Rhubarb Souffle, Caramelised White Chocolate Ice Cream, Crumble*

#### *CHOCOLATE*

*Dark Chocolate, Peanut & Coffee Pave, Cornflake Ice Cream*

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### **CHEESE**

*Selection of Local Cheeses, Sourdough Crackers, Quince Paste, Apple Juice  
Cheese £16.00 as an Extra Course*

**£70.00**

*TEA, COFFEE & PETIT FOURS £7.50*

*\*Please make us aware if you have any food allergies or intolerances before ordering  
We kindly ask you to switch your phones onto silent and refrain from taking any calls  
A discretionary 5% service charge will automatically be added to your bill. This can be amended as per your request.*