



**RUSHTON HALL**  
HOTEL & SPA

**THE TRESHAM RESTAURANT MENU**

Based on the Best Seasonal Quality Ingredients, Using the Finest Suppliers.

**Menu - £60.00**

**STARTERS**

**SCALLOPS**

Hand Dived Scallops  
Cauliflower Purée - Rice - Apple - Curry

**CELERIAC**

Celeriac Velouté  
Candied Walnuts - Sage - Truffle

**SALMON**

Cured - Poached - Smoked  
Lemon Gel - Cucumber - Celery Sorbet

**CHEESE**

Organic Welsh Goats Cheese Mousse  
Chicory - Beetroot - Macadamia Nuts

**HAM**

Smoked Ham Hock - Chicken - Foie Gras Pressing  
Lovage Mayonnaise - Pickled Onion Shells - Potato Crisps

## MAIN COURSES

### BEEF

28 Day Aberdeenshire Beef Fillet  
Braised Shin - Onion - Spinach Purée - Red Wine

### PORK

Tenderloin - Cheek - Sausage Roll  
Salsify - Burnt Apple - Cavolo Nero

### DUCK

Roast Breast - Confit Leg Pressing  
Blood Orange - Chicory - Cabbage

### BASS

Mussels - Wild Sea Herbs  
Parsley Oil - Potato Dumplings - Cream Sauce

### PITHIVIER

Swiss Chard - Lincolnshire Poacher  
Roast Onion Purée - Puy Lentils



## DESSERTS

### BANANA

Banana Mousse  
Hazelnut - Praline - Coffee Granita

### CHOCOLATE

Valrhona Chocolate Salted Caramel Mousse  
White Chocolate Ice Cream

### RHUBARB

Poached - Gel - Jelly  
Streusel - Vanilla - Sorbet

### PINEAPPLE

BBQ Pineapple - Coconut - Lime  
Sesame Tuille - Anise Ice Cream

**CHEESE**

Selection British Artisan Cheeses  
Grapes - Celery - Fruit Loaf



Tea or Coffee & Petits Fours - £4.95

*Terms & Conditions*

*Please be advised that our dishes may contain nuts.*

*If You Have Any Food Allergies, Please Advise A Member of Staff.*

*All meats are served pink, if you have another preference please let us know.*