



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

LEEK

Leek & Potato Soup
Gruyere Cheese Toast

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 - 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 - Fermented Cabbage

LAMB

Loin - Belly - Sweetbread
Potato Terrine - Asparagus - Wild Garlic - Morels

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

STRAWBERRY

Gariguettes Strawberries - 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.