

À LA CARTE

STARTERS

Belly Pork, Butternut Squash, Shitake Mushroom	£11
Hand Dived Scallop, Tandoori Spice, Chicken Wing, Cauliflower, Curry Granola	£12
Tamworth Pig Brawn Terrine, White Balsamic, Pickles, Cracking Popcorn	£10
Home Smoked Salmon Mi Cuit, Lemongrass Buerre Blanc, Dill, Raisin Purée	£11
Mushroom Parfait, Toasted Brioche, Truffle Butter	£11

MAIN COURSES

Celtic Pride Welsh Fillet of Beef, Onion, Potato, Mushrooms, Mead Jus (£15 supplement for dinner inclusive guests)	£40
Cod, Carrot, Lobster 'Scampi', Ratte Potatoes, Newburg Sauce	£28
Creedy Carver Duck Breast & Pastilla, Shitake Mushrooms, Kohlrabi	£28
Monkfish, 'Fabada' - Spanish Bean Stew, Chorizo, Clams	£27
Bombay Potato & Goats Cheese Samosa, Moroccan Spiced Cauliflower, Variations of Brassicas	£22
Welsh Rump of Lamb, Carrot & Swede, Pickled Beetroot, Alliums	£28
Loin of Venison, Pickled Red Cabbage, Boulangère Potato, Celeriac, Chocolate	£32

Proper Chips, Hollandaise Mousse	Cheese Trolley
Chargrilled Tenderstem Broccoli, Maldon Sea Salt	Served with Crackers, Handmade Sultana & Walnut Bread, Quince Jelly, Pressed Figs, Wine Jelly & Fig Chutney
Carrots Glazed in Butter & Star Anise	
Green Beans, Truffle Butter, Shallots & Sun Blush Tomatoes	

DESSERTS

Pineapple Soufflé, Lemongrass Ice Cream (Please allow 20 minutes)	£11
Salted Caramel Chocolate Tart, Cocoa Nibs, Passion Fruit	£11
Floating Island, Yoghurt Sorbet	£11
Yorkshire Rhubarb Trifle	£11
Blood Orange Cheesecake & Sorbet, Chocolate	£11
Cheese Trolley Served with Peter's Yard Crackers, Handmade Date & Walnut Bread, Quince Jelly, Pressed Figs, Wine Jelly & Fig Chutney	£13

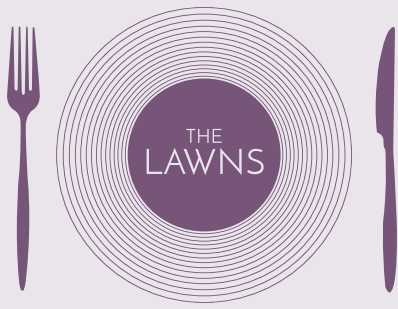
Head Chef

Chad Hughes

Restaurant Manager

Joannah Abb

Thornton Hall Hotel & Spa,
Neston Road,
Thornton Hough,
Wirral, CH63 1JF



SEVEN COURSE TASTING MENU

CANAPÉS

Torintone Gin & Tonic
Handmade Bread Rolls, Abernethy Butter
Snack

Tamworth Pig Brawn Terrine, White Balsamic, Pickles, Crackling Popcorn

Mushroom Parfait, Toasted Brioche, Truffle Butter

Hand Dived Scallop, Chicken Wing, Cauliflower, Lemongrass

Cod, Carrot, Lobster 'Scampi', Newburg Sauce

Creedy Carver Duck, Wild Mushrooms, Kohlrabi

Pre-dessert

Salted Chocolate Ganache, Passion Fruit Iced Yoghurt

Pineapple Soufflé, Lemongrass Ice Cream

Cheese Course - £13 supplement

£85 per person

£130 per person including wine selection

Tasting menu must be enjoyed by the whole table

FIVE COURSE TASTING MENU

CANAPÉS

Torintone Gin & Tonic
Handmade Bread Rolls, Abernethy Butter
Snack

Tamworth Pig Brawn Terrine, White Balsamic, Pickles, Crackling Popcorn

Monkfish, Fabada, Chorizo, Clams

Creedy Carver Duck, Wild Mushrooms, Kohlrabi

Pre-dessert

Salted Chocolate Ganache, Passion Fruit Iced Yoghurt

Floating Island with Yoghurt Sorbet

Cheese Course - £13 supplement

£70 per person

£110 per person including wine selection

Tasting menu must be enjoyed by the whole table

Head Chef

Chad Hughes

Restaurant Manager

Joanna Abb

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