



## TASTING MENU

### Canapés

Handmade bread roll & Abernathy butter  
Amuse bouche

### Course One

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

Mushroom Parfait, Pain Viennoise, Truffle Butter

### Course Two

Tandoori Spiced Hand Dived Scallop, Confit Chicken, Cauliflower, Curry Granola  
— or —

Wye Valley Asparagus, Parma Ham, Duck Egg, Wild Garlic, Ragstone

### Course Three

Halibut, Smoked Potato, Fennel, Dee Estuary Offerings  
— or —

Cod, Carrot, Lobster 'Scampi', Newburg Sauce

### Course Four

Welsh Lamb Rump, "Charcoal Mayo", Cauliflower, Caper, Hispi  
— or —

Creedy Carver Duck Breast, Cherry, Celeriac, Shiitake, Salsify

### Chariot De Fromage

Table selection of three or five cheeses.

£9 - three or £14 - five

### Course Five

Pear, Sorrel, Malt

### Course Six

Apricot Soufflé, Lavender Ice Cream  
— or —

Strawberry, Elderflower, Meringue

£85 per person

£130 per person including wine selection

Tasting menu must be enjoyed by the whole table.

Head Chef

Chad Hughes

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

All our meats are served at a temperature we feel best compliments the cut, if you would prefer it cooked through, please speak to your server. All our food is prepared in an environment that contains allergens. Please discuss any dietary or allergen requirements you may have with the team prior to ordering.