

# PRIVATE HIRE SAMPLE MENU

## THE EGERTON HOUSE HOTEL

**2 COURSES FOR £70.00**

**OR**

**3 COURSES FOR £85.00**

### STARTER

Chargrilled English asparagus spears dressed in a warm garlic crumb,  
velvety hollandaise, and delicate herb salad

or

Potato gnocchi with Parmesan sauce, peas, broad beans,  
sourdough crumb and herb oil

or

Grilled prawn saffron risotto, prawn bisque and lemon

### MAIN

Fish of the day with mussels and a courgette velouté  
with blush tomato, olives and samphire

or

Confit pork belly with poached turnips, green beans,  
wilted kale, pork crackling and jus

or

35-day dry aged roast beef sirloin, served with crispy  
potatoes, slow roast carrots, cauliflower cheese  
and Yorkshire pudding

### DESSERT

Flourless chocolate tart with salted caramel popcorn,  
caramel mouse and vanilla ice cream

or

Rhubarb crumble with ginger and vanilla ice cream