



# Middle Aston House

## MENU

### Starters

#### **Crab Tian**

Layers of fresh crab meat, avocado and Prawn Stack drizzled with Lime and Coriander dressing accompanied by a crisp salad

#### **Ham Hock and Pea Velouté**

A smooth homemade soup with ham stock, garden peas and Ham hock served with freshly warmed petit pains.

#### **Smoked Mozzarella and Tomato Arancini**

Smoked mozzarella and sundried tomatoes Risotto Balls in Herbed breadcrumbs served with Spicy Tomato bravas and Garlic Aioli

### Mains

#### **Grilled Seabass Fillet**

Seabass fillet Grilled to perfection served on sauteed Samphire and New potatoes finished with dill and caper butter

#### **Slow cooked lamb shank**

Lamb Shank slowly cooked in rosemary and red wine served with creamy mashed potatoes, roasted root vegetables and rich red wine jus

#### **Wild mushroom wellington**

A Flaky puff pastry filled with Wild Mushrooms Spinach and Goats cheese served with garlic roasted new potatoes and a medley of Mediterranean Vegetables and red pepper coulis.

### Desserts

#### **Apple and Blackberry Crumble**

Locally Sourced Apples and Blackberries Baked to Perfection with Crunchy Oat Crumble and Vanilla Crème Anglaise

#### **Peanut Butter Chocolate Brownie**

Rich and Fudgy Chocolate Brownie Marbled with Smooth Peanut Butter and Served with Vanilla Gelato topped with Roasted Peanuts

#### **Summer Fruit, Elderflower and Prosecco Jelly**

Selection of Berries Molded in Elderflower and Prosecco Jelly & Minted Crème Fraiche



All of our food is prepared in a kitchen where nuts, gluten and other allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering. Full allergen information is available upon request.



= VEGAN



= Gluten Free



= Sustainably sourced