

# PRESTAURANT EST 2024 Oldentine's MENU

£39.95 Three course per person

**Glass of prosecco** 

## **STARTERS**

#### **VITELLO TONNATO**

Vitello tonnato with veal gravy, cherry tomato confit, pea shoots, and Tonnato Sauce.

#### **SEARED SCALLOPS**

Jerusalem artichoke puree~crispy artichoke skin ~beurre blanc sauce ~king mushrooms ~drizzle

#### **MUSHROOMS SOUP**

Croutons, pea shoots, served with homemade bread

### **MAINS**

#### **PAN FRIED SALMON FILET**

Wheat and mix vegetables, celeriac with ink squid, mandarin beurre blanc sauce.

#### SPINACH GNOCCHI

Truffle paste ~vegan ~cheese ~red amaranth ~truffle oil

#### PAN-ROASTED DUCK BREAST

(served medium rare) Sweet potato Dayphinois ~Duck jus~beetroot Puree.

## **DESSERTS**

#### **BREAK ME**

Carrot cake ~ condensed milk with salted caramel ~chantilly cream

#### **HEART CHOCOLATE**

Mouse of chocolate ~ lampone compote- Strawberry sorbet

#### RASPBERRY SORBET

Raspberry sorbet with Red currants, champagne Raspberry soup and Lime zest.

\*A Discretionary Service Charge of 12.5 % will be added to your bill.

\*Please speak to a member of staff about the ingredients in your meal when making your order.

