



LANZERAC

1692



Lanzerac 4-Course Dinner for Two

Menu



9th - 12th July 2020

Starter

CONFIT MACKEREL

fennel, dill, poached cucumber, cured mustard, tomato & buttermilk sauce, masala oil

Soup Course

FRENCH ONION SOUP

sour dough croque monsieur, herb butter

Main Course

ROAST CLEMETINE & HONEY GLAZED PORK BELLY

potato fondants, puffed crackling, roast parsnip puree, thyme jus
served with warm tenderstem & hazelnut salad, caramelized
cabbage wedge with roast garlic cream

Desserts

HOT FUDGE CHOCOLATE PUDDING

peanut butter mousse, chocolate macarons, brandied apricot gel