

ROOKERY HALL

HOTEL & SPA
NANTWICH, CHESHIRE

PRIVATE DINING MENU SELECTOR

Select one choice from each course to create your dining experience.

Alternatively you may select three choices from each course to include dietary requirements. A supplement of £5 per person is required for this option, along with a pre-order and table plan 10 days prior to arrival.

CANAPÉS

Cod goujon, tartare sauce purée, dill

Liver parfait, toasted brioche, chutney

Smoked salmon and cheddar quiche, crème fraîche torched tandoori chicken kebab

Goat's cheese and chive beignet, pickled shallot rings onion bhajis, mint yoghurt (v)

Duck spring roll, hoi sin

Lemon and thyme falafel bite, sweet chilli (ve)

STARTERS

Roasted chicken and herb marbled terrine, dressed leek, herb mayonnaise, wafer

Pink prawn and crayfish tian, iceberg lettuce, torched cherry tomato,
bloody Mary mayonnaise, bread wafer

Goat's cheese mousse, ginger nut crumb, beets and Granny Smith apple (v)

Seasoned roasted cauliflower steak, tabbouleh, mint and pea shoot salad (ve)

Montgomery cheddar twice-baked soufflé, parmesan cream, red onion
marmalade and chives

Pork roulade, celeriac, pickled onion, fresh apple and pork crackling

Plum glazed duck leg, orange fine salad, orange sauce chicken liver parfait, onion
chutney, leaf salad and toasted brioche

Flaked salmon roulade, marinated fennel and orange salad, herb mayonnaise, bread crisp

Hand PICKED
HOTELS

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team.

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MAIN COURSES

Roasted breast of chicken, braised cabbage and pancetta, pommes Anna, French beans, gravy

Pan-seared salmon fillet, wilted spinach, squash and parmesan croquette, squash purée

Slow-cooked beef shin, roasted onion, confit cooked carrot, double cream mash, beef sauce

Baked chicken breast, sweet potato mash, broccoli, chorizo and chive sauce

Roasted pork cutlet, apple compote, tenderstem broccoli, braised potato, cider sauce

Baked hake fillet, crushed new potatoes, vanilla roasted parsnip, creamed leeks

Squash and kale Wellington, braised potato, seasonal vegetables, gravy (ve)

Mushroom, truffle and spinach risotto, dressed rocket (v)

Roast dinner: chicken breast or beef sirloin, roasted potatoes, roasted root vegetables, broccoli, Yorkshire pudding, watercress

DESSERTS

Double chocolate brownie, whipped cream, salted caramel ice cream

Chocolate and yuzu tart, clotted cream ice cream

Sticky toffee pudding, toffee sauce, caramelised banana and banana ice cream

Lemon meringue pie, fresh raspberries and raspberry sorbet

Black Forest gâteau, cherry fluid gel, chocolate soil and vanilla ice cream

Poached pear, granola, blueberry compote, sloe gin syrup and sorrel cress (ve)

Mango fool, roasted pineapple, meringue shards and fresh lime

Boozy berry crème brûlée, garibaldi biscuit

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ADDITIONAL COURSES

Soups

(Additional course add on or starter) £6 per person

Leek and potato soup, Welsh rarebit toast

Cream of tomato soup, basil oil, sourdough wedge

French onion soup, gruyère croûte

Spiced sweet potato and coconut soup, fresh chilli and spring onion

Roasted cauliflower and cider soup, chive cream

Minestrone soup, fresh herbs

Curried root vegetable soup, onion bhajis and yoghurt

Cream of mushroom soup, truffle oil, crisp onion

Sorbets

£2.50 per person

Gin and tonic

Green apple

Champagne

Bucks Fizz

Strawberry

Cheese Course

£8.50 per person

Platter of local cheeses served with fruit chutney and biscuits (v)

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