

ALDERLEY EDGE HOTEL

CHESHIRE



SAMPLE – A LA CARTE MENU

Wild Seabass, Scallop and Bacon

*Carpaccio of Wild Seabass, Roasted Scallop, Crispy Bacon,
Verjus Capsules, Cep Vinaigrette*

£12.00

Smoked Salmon and Avocado

*Smoked Organic Salmon, Caramelized Avocado, Miso Jelly,
Sweet Ginger and Mirin*

£12.00

Duck with Orange and Foie Gras

*Sous-Vide Gressingham Duck with Confit and Orange,
Cassoulet and Smoked Foie Gras*

£11.50

Taste of the Sea

*Ceviche of Prawn, Red Mullet, Scallop with Bouillabaisse Bubbles,
Aioli and Chervil*

£12.50

Portland Crab and Brown Shrimp

*Portland Crab and Brown Shrimp Fritter, Soft Boiled Quail Egg,
Oven Dried Tomato and Langoustine Espuma*

£12.25

**6 Course Tasting Menu Available Every Evening until 9pm
£58.50 per person**

Beef, Cheek and Oxo

*Dry Aged Rump of Beef, 48 Hour Braised Ox Cheek,
Cep Purée and Oxo Jelly*

£23.75

Rose Veal with Truffle and Lemon

*Sirloin of Rose Veal, Truffle and Lemon Braised Pork Cheek,
Vichy Carrots, Leeks and Serrano Ham*

£23.50

Venison, Ragout Sauce and Rhubarb

*Sous-Vide Loin of Venison, Ragout Sauce,
Pickled Rhubarb and Granola*

£23.50

Halibut with Apple and Brown Shrimps

*Roasted Wild Halibut with Brown Shrimps, Apple and
Textures of Cauliflower*

£23.60

Skate, Langoustine and Wings

*Truffle Stuffed Skate, Crispy Chicken Wings with Langoustine,
Broccoli and Hazelnut Crumble*

£23.80

All main courses are complemented with vegetables, which are cooked al dente:

SIDE ORDERS

Honey Roasted Root Vegetables - £5.50

Buttered Spinach - £4.95

Rocket Salad - £4.25

Truffled Scented Mash - £4.50

Double Fried Chips - £4.25

Sautéed Potatoes - £4.25

Tomato and Shallot Salad - £4.25

SIGNATURE DESSERTS

Tangerine and Caramel

Iced Caramel Parfait, Textures of Tangerine, Glazed Brioche

Sweet Ginger and Banana

*Melting Ginger Fondant, Slow Poached Rhubarb,
Rhubarb Custard Ice Cream*

Amedei Chocolate and Yuzu

*Amedei Yuzu Ganache, Chocolate Biscuit Crumble, Yuzu Ice Cream,
Crystallized Mint*

Coconut, Pineapple and Lime

Coconut Panna Cotta, Lime Jelly, Sous-Vide Pineapple

Apple and Blackberry

Liquid Centre Mousse, Poached Apples, Sweet Pastry

All Desserts Priced at £10.50 each

HEAD PASTRY CHEF – SCOTT SURTEES

*ALL DESSERTS ARE PREPARED TO ORDER.
PLEASE ALLOW 15-20 MINUTES PREPARATION TIME*