

B

Bingham

GARDEN ROOMS BOWL FOOD MENU

GOURMET SIGNATURE EATS SERVED IN HAND-SIZED BOWLS WITH A FORK.

CHOOSE ANY 4 DISHES PER PERSON, ADDITIONAL DISHES ARE £8 PER PERSON

COLD

CONFIT HERITAGE TOMATO SALAD

buffalo mozzarella, basil pesto (v)

GRILLED HALLOUMI

organic quinoa, roasted Mediterranean vegetables, pomegranate (v)

CHILLED PEA AND MINT SOUP

parmesan custard, toasted sourdough (v)

PRAWN COCKTAIL

lemon mayonnaise, cucumber, avocado

GIN CURED SALMON

beetroot compote, citrus puree, dill

SUSTAINABLE TUNA

black olive, dried tomato, green beans

CORN-FED CORONATION CHICKEN

dried fruits, baby gem lettuce, tomato

GRESSINGHAM DUCK RILLETTE

brioche croutons, peach, cranberry sauce

SCOTTISH BEEF TARTARE

capers, gherkins, parsley

We want to offer you the best service so please let us know of any dietary requirements you may have.

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WARM

VELOUTE TRUFFLE AND PUMPKIN (v)

ASPARAGUS RISOTTO

pea and mint, roasted cherry tomatoes, shitake (v)

ORGANIC SALMON

spiced lentils, sea vegetable, sauce vierge

ROASTED HAKE

wild rice, crushed peas, bacon crumble, smoked lemon butter sauce

MARINATED KING PRAWN

stir fried vegetables, ginger, chilli, coconut

SPICED BUTTER CHICKEN

caramelised onions, pilau rice

BRAISED SUCKLING PORK BELLY

pork crackling, mustard mash, apple compote

SCOTTISH DAUBE OF BEEF

truffle potatoes, wild mushroom, caramelised onion sauce

DESSERT

VANILLA & YOGURT PARFAIT

passion fruit consomme

HAZELNUT CHOCOLATE MOUSSE

vanilla ice cream

BUTTERMILK PANNA COTTA

raspberry compote, granola

BERRY ETON MESS

mixed berries, strawberry sorbet