

January, February & March Private Dining Menu



ASTON HALL
HOTEL & RESTAURANT

TO START

Roast Parsnip and Honey Soup (GF)

with garlic and herb croutons

Salmon and Crab Spring Roll

with sweet chilli tomato jam and spring onion crème fraiche

Warm Scotch Egg

with tomato & Henderson's relish gel and pork scratching's

Wild Mushroom and Sundried Tomato Arancini Balls (GF)

with pickled wild mushroom and red pepper sauce

To Follow

Pan Fried Seabass

with spicy prawn & vegetable noodle broth

12 Hour Braised Lamb Shank (GF)

With colcannon mash and pea, bacon & vegetable jus

Smoked Chicken and Pancetta

With mushroom and truffle gnocchi

Mixed Bean and Lentil Casserole (GF)

With chive mash, shallot rings and swede crisps

To Finish

Baked White Chocolate Cheesecake

With blueberry compote

Banana Fritters (GF)

With salted toffee sauce, pineapple & ginger salsa, and vanilla ice cream

Treacle Sponge

with homemade custard

Classic Crème Brulee (GF)

With millionaire shortbread

If you have any allergies or specific dietary requirements, please inform a member of the team when placing your order and our chefs will do their best to cater for your needs