



ASTON HALL  
HOTEL & RESTAURANT

## Private Dining Menu - £27.95pp

### Starters

French Onion Soup (v)

*Smoked Applewood Croute*

Game Pie

*Pea puree, red wine glaze, fresh mint*

Oak Smoked Salmon Bruschetta

*Garlic cream cheese*

Spiced Lamb Chop

*Harissa yoghurt, roasted sweet potato, feta cheese*

### Mains

Pan-seared Pheasant Breast

*Braised red cabbage, sweet potato fondant, red wine jus*

Line-caught Sea Bass

*Garlic parmentier potatoes, ratatouille, basil dressing*

Miso-glazed Aubergine (v)

*Broccoli & spinach puree, pickled fennel, green onion oil*

Pork Tenderloin

*Stuffed with apple, garlic & herbs, champ mash, seasonal greens, blackberry jus*

### Desserts

Yorkshire Cheeseboard

*Smoked Wensleydale, Yorkshire Blue, Fountains Gold cheddar, celery, grapes, chutney, biscuits*

Ricotta Filo Tart

*Roasted fig, rum, toasted coconut*

Tiramisu

*Chocolate tuille, chocolate coated coffee beans*

White Chocolate Panna Cotta

*Honeycomb, lemon sorbet, seasonal fruit, white chocolate crumb*