

THE
ENGINE SHED
RESTAURANT

SAMPLE MENU

Soup of the day A bowl of homemade soup using fresh seasonal ingredients

Goats Cheese, Pear and Walnut Salad This slices of pear, resting on a nest of rocket tossed in fresh orange juice, topped with crumbled goat's cheese and drizzled with a walnut and garlic dressing.

Smoked Mackerel Fishcake on Wilted Baby Spinach with a Horseradish Cream Flakes of smoked mackerel, combined with creamy potato, fresh herb and scallions, lightly fired and set on gently wilted spinach leaves served with a fresh horseradish cream.

Supreme of Chicken Chasseur Tender breast of chicken gently sautéed and served in a rich wine sauce with shallots, mushrooms, tomatoes and fresh tarragon.

Slow Roasted Shoulder of Derbyshire Lamb A tender shoulder of lamb slowly roasted with a little garlic, sprigs of fresh rosemary, crushed sea salt and generous slugs of white wine served with a potato tian.

Baked Fillet of Cod with a Garlic Potato Pure, Ribbons of Leek and a Creamy Butter Sauce Chunky, carefully baked cod fillet with a crisp skin, set on a garlic potato cream, the garlic has been blanched three times to remove the pungency, but retains the flavour, served with ribbons of leek and a creamy butter.

Sage and Cinnamon Gnocchi Topped with roasted autumn vegetables, parmesan shavings and a herb cream sauce.

Selection of seasonal vegetables.

French Apple Tart with a Cinnamon Crème Fraiche A crisp sweet pastry case containing a smooth apple puree, topped with delicate thin slices of apple coated with an apricot glaze and served with generous quenelle of cinnamon flavoured crème fraiche.

Crème Caramel A smooth delicate set cream, topped with caramel served with a warm compote of autumn fruits and homemade shortbread biscuit.

Steamed Citrus Sponge Pudding with Citrus Sauce A light orange flavoured sponge topped with a fine julienne of orange zest, served with glazed orange segments and a tangy citrus sauce.

Tea/Coffee

£11.50 per head