



Carpattia
Champagne Bar and Restaurant

DINNER INCLUSIVE MENU



STARTERS

Soup of the Day with Crusty Bread and Flavoured Butters

Pea and Tarragon Tortilla with Crumbled Goats Cheese, Pea Shoots and Lemon Oil

Smoked Salmon Roulade, Puy Lentils, Sun Blush Tomatoes, Baby Shallots and Crisp Salmon Skin

Potted Pork Shoulder with Black Pudding Butter, Pear and Fig Salad

MAINS

Pan Fried Corn Fed Chicken Supreme, Spring Greens, Diced New Potatoes with a Rich Bordelaise Sauce

Fillet of Red Mullet with a Citrus and Peanut Crust with a Chilli and Garlic Greens and Minted Pea Purée

Sweet Potato, Courgette, Spinach and Chickpea Curry with Coconut and Chilli Jasmine Rice

7oz Rump Steak with Skinny Fries, Confit Plum Tomato and Flat Cap Mushroom with Watercress and Pepper Sauce

DESSERTS

Chocolate Brownie with Pistachio Ice Cream, French Meringue pieces and Salted Caramel Sauce

Baked Rhubarb and Custard Cheesecake with a set Rhubarb Jelly and Stem Ginger

Sticky Toffee Pudding with Vanilla Bean Ice Cream and Almond Brittle

A slate of Local Cheeses from Lancashire and Merseyside with Water Biscuits and Real Ale Chutney
(£2.50 supplement)