



MCFC vs Bournemouth

20th of May 2025

Sharing brioche bun

Wildflower honey, toasted sunflower seed & goats' cheese (H)(V)

Butter

Butter from Cheshire cattle & Maldon sea salt (H)(V)

Butter from Cheshire cattle & yeast flakes (H)(V)

Amuse

Roasted celeriac chawanmushi, lovage & apple (H)(V)

Starters

Cured chalk stream trout ***

yoghurt, dill ponzu washed roe & meat radish (H)

Guinea fowl

Lovage purée, shimeji mushroom, sourdough crostini (H)

Pea & truffle panna cotta

Lime gel, Quail egg & mushroom (H) (V)

Tomato tartare

Tomato consommé. avocado, radish (VG)(H)

Main course

Loin & ragout of Yorkshire roe deer ***

peppercorn and lardo sauce, swede, endive salad (H)

Churchill farm chicken

Celeriac, salsify, chicken pastille (H)

Nori salmon

Broth, spring onion, wild mushroom, turnips (H)

Juicy marbles fillet

Potato, charred leeks sauce vierge (VG)(H)

Sides

Maldon sea salted fries (VG)(H)

Miso grilled stem broccoli (V)(H)

Green salad & French dressing (VG)(H)

Dessert

Hetton mess ****

Yorkshire strawberries, meringue, Mexican marigold, baked white chocolate & namelaka (H)

Forest fruit cheesecake

Macerated blackberries, chantilly, cocoa tuille (H)

Custard tart

Lemon curd, creme fraiche (V)(H)

Chocolate & raspberry

Vanilla cremeux, raspberry mousse, milk chocolate (V)(H)

Half time

Liver & onion

duck liver, choux bun, caramelised shallot (H)

Salt baked beetroot tempura

Beetroot pastrami & Japanese barbeque gel (V)(H)

Full time

British Cheeses Selection

Baked artisan breads, crackers, fruit chutney, grapes & celery (H)(V)

Petite four boxes (V)(H)