

AUTUMN / WINTER SET MENU

£25
PER PERSON

Private dining is the new going out and the life and soul of the party is definitely in Mollington's Private Dining. With the benefits of excellent service, mouthwatering menus and classic decor, all in your own private space.

To explain our name Mollington is the name of the village and Robert Banastre was given the village by Edward I in the 12th century. The present manor house was built in 1853 and subsequently extended twice to create our hotel as it stands today.

For family gatherings, celebrations, business dinners or supper-club soires, you'll want to keep this little nugget to yourself.

STARTERS

CHICKEN LIVER PARFAIT

red onion marmalade, mustard dressing

TOMATO, MOZZARELLA AND BASIL BRUSCHETTA

ROASTED RED PEPPER AND TOMATO SOUP

GOATS CHEESE FILO PASTRY

mixed peppers, shallot, spinach,
red pepper coulis

DILL CURED SCOTTISH GRAVADLAX

frisse salad, sweet mustard, dill sauce

FOR RESERVATIONS

MAINS

PAN SEARED CHICKEN

goat's cheese, sage, sundried tomato, mushroom

SLOW POACHED FILLET OF SALMON

leeks, fennel, dill sauce

AUBERGINE AND SMOKED CHEESE SCHNITZEL

gnocchi, tomato, olives & caper sauce

VEGETABLE WELLINGTON

butternut squash, chestnut, spinach,
mushroom sauce

DESSERTS

CLASSIC LEMON TART

berry coulis

BREAD AND BUTTER PUDDING

English custard

STICKY TOFFEE PUDDING

toffee sauce, vanilla ice cream

APPLE AND CHERRY CRUMBLE

English custard

TEA AND COFFEE