

THORNBURY CASTLE

Bridgerton Strings by Candlelight

Saturday 22nd February

Starters

Chicken

Confit chicken presse, crackling, madeira

Celeriac

Celeriac velouté, pickled mushroom, Braeburn apples

Salmon

Treacle cured Salmon, Japanese influenced salad

Main Courses

Duck

Slow roast Confit duck leg, cassoulet garnish, port reduction

Stone Bass

Cornish Stone bass, pomme mousseline, mariniere

Pithivier

Truffle and root vegetable pithivier, white bean puree

Desserts

Chocolate

Tarte au chocolate, caramel ice cream

Pear

Poached pear, honeycomb

Blue cheese

Harrogate Blue, raisin toast, quince

