



TONIGHT AT DISH

Starters

- Parma ham, mozzarella and grilled vegetable roulade with a basil dressing
- Game terrine with apple and date chutney and toasted brioche
- Seared scallops with a sweet chilli dressing and a marinated vegetable and coriander salad (£3 supp.)
- Wild mushroom and mascarpone puff pastry gallette with rocket salad and pesto
- Iced melon and champagne soup with fresh mint

Main Courses

- Prime Scotch fillet steak (8oz) hung for a minimum of 21 days, served with bacon lyonnaise potatoes, broccolis and a tarragon béarnaise sauce (£4 supp.)
- Confit of duck leg with bubble and squeak, glazed vegetables and a cranberry jus
- Open ravioli with asparagus, tomato artichoke and goat's cheese with a mustard cream sauce
- Sauté seabass and anchovies with tray baked olives, artichoke and sun blushed tomatoes, new potatoes and drizzled with basil oil
- Roast haddock with a crab crust served with homemade fettuccini and a saffron cream sauce

Desserts

- Meringue pillow with passion fruit, raspberries and Malibu cream
- Crème brulee tart with blueberries and lemon sorbet
- Soft chocolate fondant with mint Anglaise and fresh strawberries
- French cheese board with homemade chutney and biscuits

£19.95 for three courses - £17.95 for two courses

(Prices correct at time of publishing – this is a sample menu to give you an idea of our food style – this menu changes everyday but is only served in Saffron Walden Dish Tues- to Thurs pm)