

Set Menu



Soup

Cream of roast cherry tomato with basil and goats cheese crouton

Pork Belly

Braised with caramelised apple and crisp black pudding with a cider reduction

Crayfish cocktail

With crisp Parma ham with a dill and caper sauce

Thai Green Chicken

Fillets of chicken with coconut and coriander rice

Baby Beetroot

Roasted with red onion and glazed in a horseradish dressing

Duck

Roasted breast of duck, set on a bed of noodles with five spice vegetables

Egg Tagliateele

Coated in basil pesto with roast cherry tomatoes and garlic bruschetta

Salmon

Crispy skinned fillet on parsley new potatoes finished with a lemon and shrimp butter

Lamb Shank

Slow braised with a garlic mash and red wine rosemary sauce

Sticky Toffee Pudding and ice cream

Pana Cota and forest fruits

New York cheesecake

Apple crumble and custard

Chocolate Fudge Cake

£24.95 per person

For parties of 15 or more

Please note that these are set menus therefore cannot be mixed with other menus and must be pre-ordered at least a week in advance. Private hire functions may be restricted during peak trading times. Room hire charges may apply. Service not included, gratuities at your discretion.

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