

The Littleton

Dinner Menu

5 courses £25.00

Amuse Bouche

-0-

Chefs Choice Soup

Pressed Chicken Terrine, Onion Bhaji, Golden Raisin

Red Onion Tart Fine, Asparagus, Pickled Walnuts, Apricot & Parmesan

Scallops, Asparagus, Chorizo, Hollandaise

Crab, Avocado, Peach and Celeriac

-0-

The Littleton Locally sourced Sirloin Steak, Balsamic Vine Cherry Tomatoes, Baked Field Mushroom, Triple Cooked Chips, and Garlic & Thyme Butter

(£3.50 supplement)

Stilton or peppercorn sauce £2.00

Chicken, Chorizo, Pea & Fennel Hollandaise

Lamb, Cauliflower, Fondant Potato & Mint

Fresh Market Fish, Artichoke and Roasted Vine Tomatoes, Capers and Herbs

Celeriac Risotto, 62c Egg Yolk, Mushroom, Smoked Mozzarella & Asparagus

Slow cooked Pork, Apple, Sage, Black Pudding & Pomme Anna

-0-

Chefs Pre Dessert

-0-

Hot Chocolate Fondant, Vanilla Pod Ice cream

Glazed Lemon Tart, Lavender Honey Comb & Raspberry Textures

Elderflower Brulee, Ginger Tuille & Compressed Rhubarb

Pineapple, Coconut, Meringue and Burnt White Chocolate

Selection of Fine Cheeses, Celery, Ruby Grapes & Homemade Chutney

Individually Priced Dishes

Starters - £6.00

Mains - £18.00

Desserts - £6.00

Supporting Local Suppliers

Pat the Butcher – Little Aston

Kingfisher – Birmingham

SDS Fruit & Vegetables - Birmingham