

A Taste for Design Restaurant by

Nigel Smith

Sponsored by

Miele

£20.00 per person when booked in advance
(£25 when booked at the show)

Served between 12.00pm & 3.00pm

Menu

Goosnargh duck confit with a pomelo salad and tamarind dressing

Smooth sweetcorn velouté with smoky chipotle

Taleggio and red onion pithivier with roasted sweet pepper coulis

A burger with a difference! Mackerel and squid
with pickled beetroot, salsa verde

New season lamb topped with a herb crumb, olive tapenade, caponata

Ballotine of Goosnargh chicken filled with chorizo,
finished with a butter bean mash

Dessert

A taste of chocolate, infused with vanilla and pistachio

A taste of greek yoghurt, honey, with a crispy nut brittle
and blood orange jelly

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Vegetarian Menu

Ravioli of roasted artichokes and wild garlic

Smooth sweetcorn velouté with smoky chipotle

A taste of tomatoes with a cider and fennel dressing

Taleggio and red onion pithivier with roasted sweet pepper coulis

Risotto of spring greens

Dessert

A taste of chocolate, infused with vanilla and pistachio

A taste of greek yoghurt, honey, with a crispy nut brittle
and blood orange jelly

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