



STARTERS

Griddled Sea Scallops with Black Pudding, Cauliflower Purée and Roasted Shallots
Twice Baked Smoked Applewood Soufflè with Candied Walnuts and Rapeseed Dressing
Crayfish Cocktail, Sweet Chilli Jam, Lime, Roquette and Baby Coriander Leaf
Chicken Liver Parfait with Toasted Sourdough Red Onion and Port Marmalade
Smoked Haddock Fishcake with a Poached Egg and Hollandaise Sauce
Spiced Parsnip and Leek Soup with Toasted Pumpkin Seeds and Soured Cream

MAIN COURSE

Turkey Breast with Honey Roasted Baby Parsnips, Carrots, Brussel Sprouts and Stuffing
Braised Daube of Venison with a Root Vegetable Gratin, Kale and Wild Mushrooms
6oz Ribeye / Sirloin Steak Frites with Béarnaise Sauce and Tossed Leaf Salad
Roast Chunk of Cod with a Mussel, Bacon and Corn Chowder
Plaice Fillets with Crushed New Potatoes, Chive, Leeks and Lemon Butter Sauce
Butternut Squash and Feta Filo Parcel with Roasted Beetroot and a Basil Cream Sauce
Lentil Terrine, Sautéed Cavolo Nero, Celeriac, Sundried Tomato and Saffron Brittle

DESSERT

Mincemeat Frangipane Tart with Cinnamon Ice Cream
Blood Orange Meringue Roulade with Hazelnuts and White Chocolate Ganache
Mulled Pear and Slow Gin Crumble with Apple Custard
Baked Dark Chocolate Cheesecake, Cherry Compote and Crème Anglaise
A selection of Cheeses from the Farmer's Market

Evening Menu 2 Courses £22.00 / 3 Courses £28.00
-10% for all lunch time bookings

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A non-refundable £10 per person deposit will be required for groups of 8 or more

