



THE SITWELL ARMS

Accommodation • Restaurant • Banqueting • Conference • Leisure

Fine Dining
'Inspired By Female Chefs'
In The Wild Boar Restaurant

Friday 13th April 2018

Amuse Bouche

Mary Berry

Sour Dough with Smoked Scottish Salmon with Salmon & Horseradish Creme
Fraishe

Starter

Angela Hartnet

Orkney Crab Cakes With Chilli Jam

Fish Course

Claire Smyth's

Monkfish With Iberico Ham, Peas, Broad Beans, Morels And English Asparagus

Soup

Delia Smith

Beetroot Soup with Fromage Fraise & Freshly Cut Chives

Main

Rosemary Shrager

Herb Crusted Rack Of Lamb With Potato Fondant Pea & Bacon Pancakes,
Haricot Beans & Redcurrant Jus

Dessert

Nigella Lawsons

Sambuca Kisses with Orange Segments in Cointreau Syrup & Cornish Clotted Cream

Selection of Cheeses with English Ale Chutney
& Selection of Crackers

Coffee & Petit Four

£42pp

Served with a carefully selected wine to compliment each dish

Arrive 7.00pm, Dinner 7.30pm

Why not stay the night; we are pleased to offer a discounted accommodation rate for guests. Prices start from £35pp (single supplements apply). Please telephone the hotel reception on 01246 435 226 to check availability/make a reservation.