



## **Butterfly Menu**

£65 per head

*A classic reduced a la carte menu, showcasing the best of The Wellington*

*To select with your waiter*

### **Starter**

Crispy ox cheeks with jalapeño mayonnaise

Torched and cured mackerel with citrus fruits and avocado

Chargrilled cauliflower, black quinoa, sultanas, confit tomatoes

### **Main**

Poached and grilled chicken, peas, carrots, grelot onions and chicken jus

Dry aged Black Angus rump steak (300g) with chimichurri and triple cooked chips

Tasting of English asparagus, parmesan and truffle dressing

Pan fried halibut, fennel, cucumber, soft herbs and watercress velouté

***Selection of seasonal sides will be served with your main course to share***

### **Dessert**

Wellington sharing platters for the table

Or

*To select with your waiter*

Greek yogurt sorbet with textures of raspberries

Tiramisu choux, espresso truffle and mascarpone crèmeux

Rhubarb cheesecake - poached, jelly, crisp and jus