

# KSDL FINE DINING LUNCHEON

## STARTER

Spiced king prawn, bloody Mary bisque, chicory shard, masala scampi

Or

Wild mushroom fricassee, toasted brioche, candied walnuts, herb salad.

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## ENTRÉE

Roast leg of lamb, apricot and cobnut mousseline, vegetable fondants, lemon braised celery, caramelised shallots

Or

Goats cheese brulée, caramelised fig, black olive and sesame seed scone, baby vegetable salad

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## DESSERT

Blackcurrant and liquorice cheesecake, Pernod ice cream, salted blackcurrant tuile

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Locally ground and freshly brewed coffee, tea and herbal infusions

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## WINES

All wines for this event are in association with Sheveling Wine Estate at Holmfirth Vineyard

