

Close Leece Farm

ST JOHNS • ISLE OF MAN

Bespoke menu sample

Menu "A" £25/person

Starter

Manx vegetable broth

Main Course

Slow roasted Tamworth pork loin with Manx roast potatoes, seasonal vegetables, Yorkshire pudding & gravy sauce

Dessert

Sticky toffee pudding with homemade cinnamon ice cream

Menu "B" £30/person

Starters

Tamworth ham terrine with Manx cider and onion chutney

Niarbyl crab gateaux

Main Courses

Roast Tamworth pork belly with creamed savoy, seasonal vegetables, mashed potatoes and red wine jus

Pan fried fillet of hake with saffron chowder

Desserts

Chocolate tart made with "Berries" cooking chocolate, crème Chantilly

Classic crème brûlée with Close Leece Farm honey

Menu "C" £40/person

Starters

Tamworth ham terrine with Manx cider and onion chutney

Niarbyl carb tian with Fynoderee gin & cucumber jelly

Close Leece Farm charcuterie selection

"Trou Normand"

Raspberry sorbet with Fynoderee gin

Main Courses

Slow roasted sirloin of Manx beef with seasonal vegetables, fondant potatoes and red wine jus

Pan fried fillet of hake with saffron chowder

Roast leg of Loaghtan lamb with seasonal vegetables, fondant potatoes & Rosemary jus

Desserts

Chocolate tart made with "Berries" cooking chocolate, crème Chantilly

Seasonal berries pavlova

Manx cheese board

Menu "D" £60/person (Six course tasting menu)

Niarbyl crab quenelle with crispy Tamworth bacon

Tamworth pork & Foie gras terrine

Niarbyl lobster cocktail

"Trou Normand" Strawberry & basil sorbet with Fynoderee gin

Rack of Loaghtan lamb with seasonal vegetables, fondant potatoes & Rosemary jus

Chocolate sphere