

# LANDSEER

RESTAURANT

## Nottinghamshire Bramley Apple Week 6<sup>th</sup> to 10<sup>th</sup> February

Roast parsnip and bramley apple veloute

Game terrine, walnut bread, date and bramley apple chutney

Quail eggs' Benedict, Black Forest ham, apple fritters

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Waldoff smoked duck salad, cider crème fraiche

Grilled port loin chops, pickled red cabbage, apple sauce

Bramley apple, celeriac and caraway seed strudel, served with mascarpone and a micro cress salad

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Sweet apple risotto, creamed rice pudding

Apple, walnut and sultana Cornish pastie

Cinnamon brioche, chantilly Mary Ann

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Coffee and petit fours

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£18.50 for 2 courses

£22.50 For 3 courses

To complement the menu we have designed 2 special cocktails

Apple crumble martini

Apple and elderflower fizz