



Cragwood Country House Hotel  
Autumn Seasonal Dinner Menu  
£39 per person



PATRIDGE

Parsnip, potato tuile, Brussel sprout, black berry  
gastrique

MACKEREL

Lightly cured mackerel, yogurt, confit potato,  
cucumber, seaweed

PUMPKIN VELOUTE

Chicken wings, apple, almond

CAULIFLOWER

Couscous, roast, dabs, Romanesco, quinoa

BEEF CARPACCIO

Salt bake celeriac, caper jam, mustard, pickled  
onion, bone marrow  
(Supp. £2.50)

CHICKEN LIVER PARFAIT

Ginger bread, mandarin, pickled mushroom

BRAISED BEEF

Watercress, salsify, shallot, pancetta, truffle jus

GUINEA FOWL

Butternut squash, pak choi, oyster, mushroom,  
madeira jus

GRESSINGHAM DUCK TWO WAYS

Mini pomme fondant, plums, braised chard,  
redcurrant jus

FILLET OF HAKE

Artichoke, spinach, rice cracker, chorizo foam

TIAN OF PROVENÇAL'VE VEGETABLES

Crispy polenta, mozzarella cheese, roast vine  
cherry tomato jus (V)

VENISON LOIN

Beetroot, kale, black pudding, venison port jus  
(Supp. £6.00)

VANILLA CHEESECAKE

Variations of quince

STICKY TOFFEE PUDDING

Vanilla ice cream, butterscotch sauce

APPLE CRUMBLE MOUSSE

Texture of black berry

CHOCOLATE BROWNIE

Orange ice cream, fluid gel

FIG FRANGIPANE TART

Crème fraiche ice cream

SELECTION OF LOCAL CHEESE

OAK SMOKED LANCASHIRE  
GARSTANG WHITE  
CROOK BLUE  
COBBLE TASTY

Served with house chutney, celery, grapes and biscuits

(Supplement £5.00)

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Chocolates hand made at Cragwood

Whilst every effort is taken to prevent cross contamination, our kitchen is not a nut free environment. All prices are inclusive of VAT charged at the current rate. Gratuities are at your discretion, but are not compulsory. 100% of gratuities that are received are split evenly amongst the entire team. Many of our dishes can be or have already been adapted to cater for a variety of dietary requirements such as gluten and dairy free, please ask a member of staff. All weights are prior to cooking and are approximate