

# The Charles Hallé Restaurant

## The Bridgewater Hall

### Starters

Soup of the day

Calamari & Morecombe Bay shrimp with vegetable noodle salad,  
dressed with fresh parsley, lemon juice & olive oil.

Strips of char-grilled chicken tossed with fresh peaches, pine nuts,  
baby spinach and Parmesan, and a balsamic, honey & black pepper vinaigrette.

Deep-fried feta cheese served with homemade mango chutney,  
roast red peppers & seasonal micro herbs.

### Mains

Pan-fried medallions of beef glazed with whiskey and soy sauce.  
Accompanied with fondant potato and a mushroom & celeriac garnish.

Warm tranche of oak roast salmon on basil and butter dressed new potatoes  
topped with fresh asparagus and tomato, served with a wholegrain mustard hollandaise.

Roast pork tenderloin on a sage & carrot dauphinoise.  
Garnished with glazed apple & cider cream sauce.

A layered gateau of Portobello mushroom griddled courgette and fresh spinach,  
surrounded by a light korma and coriander cream and a quenelle of sweet potato mash.

All main courses are accompanied with a selection  
of seasonal vegetables, served to your table

### Desserts

White & dark chocolate tulip filled with a Malibu and coconut pannacotta,  
served with a gooseberry purée.

Layered summer strawberries & raspberries with chocolate cream  
& orange scented shortbread topped with Cheshire farm sorbet.