

# The Charles Hallé Restaurant

## The Bridgewater Hall

### Starters

Sweet potato and butternut squash soup,  
crumbled goats' cheese, pomegranate, watercress and pumpkin seed pesto

Hand rolled croquette of slow cooked chicken  
and smoked bacon rolled in panko crust, torched gem lettuce, prosciutto crumb,  
Parmesan two ways, homemade Caesar dressing

Smoked salmon, hand-picked white crab crème fraîche,  
smashed avocado, crispy quails egg, watercress salad, buttered egg yolk sauce, fennel cress

Roast beetroot, smooth cauliflower purée,  
sweet and sour pickled beetroot, with blue cheese, candied walnuts & picked leaves

### Mains

Oven roasted sea salt chicken,  
creamy parsnip purée, pumpkin tortellini, toasted pumpkin seeds, prosciutto ham crisps,  
sage shoots, garlic and honey chicken glaze

Cod glazed in a crayfish butter, creamy crab and chive mashed potato,  
butterfly king prawns and mussels coated in a white wine and Parmesan sauce  
with peas, parsley and sea asparagus

Slow-roasted pork belly,  
caramelised shallots, black pudding and sweet apple onion crumble,  
crispy parmentier potatoes, blackberry and cider sauce, with butter-glazed carrots

Salted baked celeriac, sautéed chestnut mushrooms and garlic creamed spinach,  
crispy gnocchi, and caramelised leeks

### Desserts

Homemade egg custard tart with a nutmeg sugar glaze

Lemon meringue, lemon curd, torched Italian meringue,  
lemon macaroons, fresh raspberries, raspberry purée, coriander shoots

Triple chocolate brownie,  
frozen berries, white chocolate and saffron sauce

Selection of cheeses - chutney, grapes celery and a selection of biscuits