

FOOD & WINE

TASTING EVENING

**SATURDAY 28TH
SEPTEMBER 2019
6:30PM FOR 7:00PM**



Sesame Asparagus Spears, Panko Soft Boiled Egg, Roasted Fig, Radicchio

Seared Scallop, Apple, Duo of Chorizo

Black Pudding, Sage and Pork Scotch Egg, Celeriac Remoulade, Carrot Puree, Frissee Leaf

Rabbit and Black Pudding Shortcrust Pie, Pigeon & Carrot, Pheasant and Garlic Lollipop

Butternut Squash and Sage Risotto, Pig Cheek and Port Ravioli

Pan Fried Turbot, Cauliflower, Shrimp & Smoked Pancetta, Pea and Mint Sauce

Bakewell Duck Breast served Pink, Cherry Three Ways, Almond Tart

Steak Au Poivre, Asparagus Spears, Scorched Shallot, Salted Popcorn

Red Wine Poached Pears, Strawberry Sorbet, Crushed Meringue

Duo of Chocolate Orange, Baked Alaska, Cheesecake, Orange Candy Floss

10 COURSE TASTER MENU WITH PERFECTLY PAIRED WINES

AVAILABLE BY PRIOR RESERVATION ONLY
BOOK YOUR TABLE NOW FOR ONLY £10 DEPOSIT PER PERSON*

*PLEASE NOTE ALL DEPOSITS ARE NON-REFUNDABLE/TRANSFERRABLE

ARRIVAL FROM 6.30PM WITH FOOD SERVED PROMPTLY @ 7.00PM
THE 3 ACRES, BINGLEY ROAD, CROSS ROADS, KEIGHLEY, BD21 5QE
THE3ACRES@BTINTERNET.COM TEL: 01535 644895

