The MANSION

Bonfire Night
at The Garden Room

Image by Joel Skingle Photography

Thursday 5th November 2020

The Mansion, Mansion Lane, Roundhay, Leeds, LS8 2HH

BOOK ONLINE - dine.co.uk/calendar | 0113 269 1000

dine

Bonfire Night Menu

Adults @ £38 for 3 courses & coffee | Children @ £22.95 & babyccino

Starter

Game Terrine
Pickled garden veg, fig chutney gel, sourdough croute shards

Parsnip & Truffle Soup (vg)
Parsnip & carrot crisps, crispy leeks. Roasted onion bread

Cured Mackerel with Candied Beets
Beet powder, solferino yellow beets Horseradish cream & pickled shallot rings

Mushroom Scallops
Savoury granola, chorizo oil, pea purée & crispy sage

Main Course

Black Treacle Short Rib
Salt roast root veg, garlic mash Roasted peanut crumb and bone marrow sauce

Mushroom Parpadelle (vg df)
Wild mushroom & cep velouté. Vegan parmesan, spinach and a pesto dressing

Pork Belly
Pea purée, black pudding bon bon Buttery mash, heritage carrots & parsnips. Calvados jus

Cod Loin
Crab potato rosti, buttered seasonal greens. Confit duck egg yolk & beurre noisette crumb

Pudding

Textures of Toffee Apple
Apple crisps, baby toffee apple, burnt apple purée. Cinder toffee shards, shortbread crumble

Parkin
Clementine gel, torched clementine segments. Vanilla & mascarpone chantilly cream & clementine crisps

Classic Chocolate Fondant
Chocolate soil & mulled berry compote Clotted cream ice cream

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Dine Blend Coffee
Hand-made petit fours

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Products may contain nuts or other allergens. Please note that Dine will not accept any responsibility, nor will we offer any guarantee in this regard verbal or otherwise.