

Meadowside



JAPANESE GOURMET NIGHT – 16th November 2024

3 course – £35.00 each / 2 course – £29.00 each

Starters –

Chicken Skewers Tataki – seared black sesame chicken skewers drizzled with a ginger soy sauce

Ginger & Honeyed Pork Belly – Crispy slow cooked pieces of pork belly, in a sticky ginger & honey glaze with wasabi mayonnaise

Crispy Pepper Squid – with yuzu Kosho & black pepper mayonnaise & pickled chilli

Mains –

Yakitori Duck Breast with a Chilli Snow Pea Salad – Marinated sliced duck on a salted snow pea, sesame & onion salad, on chili buttered new potatoes drizzled with a yakitori sauce

Katsu Loin of Cod – Panko breaded cod loin drizzled with a Japanese curry sauce and served with pea rice

Rib Eye Steak with Noodles & Mango – Charred steak in a hoisin, sesame & lime sauce with soba noodles and a refreshing mango salsa

Dessert –

Yuzu Meringue Tart – Citrus Asian lemon tart topped with toasted meringue & sesame praline

Matcha Roulade – Matcha tea sponge filled with cream served with a coconut ice cream

Miso Chocolate Brownie – Double chocolate brownie served with a miso salted caramel sauce

食物