

# Hanson at the Chelsea

**Good food guide 2020 & AA rosette recommended 2020**

**Michelin Guide Recommended 2017**



## **Set Lunch**

2 courses £18.95   3 courses £22.95

## **Starters**

Choice of freshly prepared soups with olive oil croutons.

Fresh Cornish scallops

In the shell with petit legumes, Champagne & caviar beurre blanc  
(+£7.00).

Cornish Sardines

Crumbed & deep fried served with pickled vegetables & jalapeño  
mayonnaise

Buffalo mozzarella

Served with a summer salad of fresh melon, Serrano ham &  
puffed rice

Chicken liver Parfait with orange butter

Homemade toasted walnut bread, date & pear chutney.

Swansea smoked Salmon

With prawn & cucumber roulade, dill & lemon oil, chilled melon,  
citrus salad (+£2.00).

Layered ham hock & chicken terrine

With cider & apple juices, toasted sourdough, spicy apricot & ginger  
chutney.

## MAIN COURSES

Grilled 28 day aged Sirloin steak served pink  
With Hanson's hand cut garlic & rosemary chips, tempura onion rings, and Welsh rarebit glazed mushroom, seared vine tomato, béarnaise or au poivre sauce(+ £4.00).

Fresh Haddock fillet in batter  
With Hanson's hand cut chips, tartare sauce & pea puree.

Classic French Confit duck  
With gratin dauphinoise, creamed leeks & crème de cassis.

Chicken Supreme  
With parmesan, tarragon, pancetta & wild mushroom pappardelle.

8 Hour slow cooked belly pork  
With sage & onion mash, apple compote, split sauce of truffle oil & Madeira, crackling & stuffing.

Rendezvous of sea food  
Served with baby new potatoes, vegetables & fine herb butter sauce  
(+£3.00)

Please note if you choose not to have a starter your main course will not come any quicker.

Food allergies and intolerances please speak to our staff about the ingredients when ordering.