



## *Chef's Seven Course Experience Menu*

Our Head Chef Jim Verity brings a wealth of experience to the Rhinefield House kitchen. He and his highly skilled team have worked in a number of fantastic restaurants and are responsible for establishing and maintaining our AA 2 Rosettes. Jim's approach to cooking is modern, seasonal and simple, focused on delivering an indulgent taste experience for all our guests.

Jim invites you to sit back, relax, and enjoy this culinary adventure.

**Jim Verity**  
Head Chef



We hope you have enjoyed the Chef's Experience Menu and we wish you a relaxing stay.



Two AA Rosettes for  
Culinary Excellence

**RHINEFIELD HOUSE**  
HOTEL



## **CHEF'S VEGETARIAN EXPERIENCE MENU**

**Roast parsnip soup, coconut and honey**  
(kcal 131)

**Celeriac croquette, celeriac mousse, Marsala wine**  
(kcal 55)

**Salt baked beetroot, crispy tofu, chicory, nasturtium and soy  
dressing**  
(kcal 44)

**Butternut squash tortellini, Jerusalem artichoke, sage and fennel  
velouté**  
(kcal 278)

**Charred cauliflower, cauliflower croquette, Marmite jus**  
(kcal 125)

**Lemon, raspberry and basil**  
(kcal 85)

**Milk and honey, milk ice cream, honeycomb parfait, bee pollen and  
honey tuile**  
(kcal 215)

**Coffee, tea, chef's petits fours**

**A discretionary service charge of 12.5% will be added to your bill.**

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team. Prices inclusive of VAT at current rate. Adults need around 2000 kcal per day.

**£85 per person**

To be ordered by the whole table – last orders 8.30pm