

Harrisons Restaurant

Easter Gin Taster Menu

A menu featuring Local Lincolnshire foods and produce along with gin flavours & selection of different gin pairings to go with each dish.

£30 a ticket

7 Course Dinner & 3 Gins Inclusive

Further Drinks & Full Gin Packages Available on the Evening.

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### **Amuse Bouche**

Easter Scotch Egg

Served with a mini beetroot & basil gin.

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Duck & Orange Pate

Our homemade duck pate, flavoured with fresh thyme, juniper berries & fresh orange.

GIN PAIRING- Orange Blossom Cocktail using Black Shuck Norfolk Gin.

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### **Smoked Salmon & Citrus Roulade**

Grimsby smoked salmon with a gin & lemon cream cheese filling.

GIN PAIRING- Martin Millers & Elderflower Fever Tree Tonic

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Sous Vide Hangar Steak

48 Hour cooked beef steak, rubbed with a juniper & cumin rub, cooked in a water bath & served pink with stacked chips, roast vine tomatoes & béarnaise sauce.

GIN PAIRING- Humber Street Gin & Fever Tree Tonic infused with fresh rosemary & juniper.

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### **Good Friday Fish Platter**

Smoked haddock croquette, char-grilled lemon marinated salmon & Lincolnshire cider steamed mussels.

GIN PAIRING- Lincolnshire Pin Gin & Fever Aromatic Tonic

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Homemade Whitley Neill Raspberry Gin Sorbet

Our own sorbet made with fresh raspberries & Whitley Neill's Raspberry Gin.

Served with a homemade Raspberry Gin Liqueur

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### **Gin & Mixed Berry Compote 'Easter Mess'**

Mixed berries in a Lincolnshire Premium Pink Gin compote, crisp meringue & sweetened whipped cream, served in a homemade white chocolate Easter egg.

GIN PAIRING- King of Soho on the Rocks

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