

To Start

Homemade Soup

Potage of Parsnip and Sage with Garlic Croutons

Shetland Mussels

Steamed New Season Rope-grown Mussels in a Lightly Curried Coconut Cream, Fresh Coriander Leaves

Melon and Lychee

Cocktail of Ripe Melon and Lychee drizzled in Orange and Ginger flavoured Cream

Black Pudding Normande

Grilled Richmond Black Pudding with Orchard Bramley Apple and Sultana Compôte, Sweet Cider and Shallot Reduction

Home Smoked Chicken

Sliced Home Smoked Breast of Chicken with Dressed Leaves, Hummus Quenelles,
Topped with Air Dried Parma Ham

Main Course

Salmon Cardinal

Pan Fried Supreme of Scottish salmon glazed in Brandy and Shrimp Cream sauce

Chicken

Roast Chicken Supreme with Artichoke, Sweet Chestnut shavings and Nutmeg and Bay Veloute

Calf Liver

Seared Calf Liver on Marinated Red Cabbage with Crisped Bacon and Rich Red Wine sauce

Nidd Lamb

Locally Reared Shank of Shetland Breed Lamb with Apricot, Red Wine & Thyme Casserole

Risotto

Mixed Bean Risotto of Arborio Rice & Saffron with Roasted Vine Tomatoes & Shaved Parmesan

All our Main courses are accompanied with a Selection of Vegetables and Potatoes

*Table D'hôte Luncheon Menu
Two Courses £13.95 & Three Courses £17.95*

Vegetarian Menu Available on Request