

Dinner menu for the House Restaurant

“Where possible I am committed to cooking with regionally sourced food from Yorkshire and the Humber”

Jon Coxon, Head Chef

To start ...

Soup of the day

Homemade chicken liver parfait with onion marmalade and sea salted olive oil crostinis (n)

Pan fried scallops on mint pea puree, crispy streaky bacon and balsamic glaze (w)

Smoked salmon and homemade dill and juniper flavoured gravadlax with a hot pot of Whitby crabmeat and poppy seed cheese straw (w)

Melon cocktail with winter berries (v/w)

Principal dishes...

Shank of lamb with buttered mashed potato with a rich tomato and tarragon sauce

Pan fried sea bass with grilled asparagus and tomato and fresh Shetland mussel sauce (w)

Breast of chicken filled with spinach and Wensleydale cheese wrapped in streaky bacon served with a wild mushroom cream and potted dauphinoise potatoes (w)

Rump of beef with onion rings and peppercorn sauce

Roast of the day with Yorkshire pudding and roast meat gravy

Wild mushroom ravioli with a Madeira sauce (v)

Served with a selection of seasonal vegetables

To complete ...

Tiramisu

White chocolate and pistachio cheesecake (n)

Homemade bread and butter pudding with apricot jam and vanilla anglaise

Fruit salad (w/v)

Selection of Yorkshire cheese

Mrs Bell's Yorkshire blue, Wensleydale, Swaledale Superior and Old Peculiar cheese served with biscuits and onion marmalade

£23.00 – Three courses

£18.00 – Two courses

Prices include vat. Gratuities are entirely at your discretion.

(w) denotes suitable for gluten free; (v) suitable for vegetarians.

(n) the dish includes nuts as an ingredient. There is always a possibility that other ingredients may contain traces of nut content. Weetwood Hall does not accept responsibility in respect of nut or other allergies and cannot warrant that its food products do not contain any genetically modified additives. Jan 2010