

## House Restaurant dinner menu

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

Jon Coxon, Head Chef

### To start ...

- Vegetable soup with herb crouton and a swirl of cream (v)
- Grilled home-made black pudding with crispy bacon and a soft poached eggs
- Baked figs wrapped in Parma ham and stuffed with cream cheese
- Homemade chicken liver parfait with onion marmalade, and toasted brioche
- Prawn and crayfish cocktail served with Marie rose sauce and crisp salad (w)
- Steamed Shetland mussels in a white wine cream (w)
- Pan-fried field mushroom in a garlic cream with garlic bread (v)
- Melon cocktail with passion fruit and blueberry

### Principal dishes...

- Pan-fried pork with calvados cream
- Braised Yorkshire lamb with rosemary jus
- Poached cod loin with asparagus and a white wine mussel sauce (w)
- Grilled chicken breast served with mushroom sauce
- Rump steak with onion rings and a peppercorn sauce
- Pan-fried venison served with a raspberry jus
- Wild mushroom ravioli with Madeira cream topped with rocket and parmesan flakes

*All served with a selection of seasonal vegetables*

### To complete ...

- Yorkshire cheese platter with apricot chutney and biscuit
- Apple pie with custard
- Sticky toffee pudding with vanilla ice cream
- White raspberry cheesecake with raspberry coulis and crème anglaise (w)
- Grand marnier crème brûlée
- Strawberry meringue and cream

£24.50 – Three courses

£19.50 – 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.