



Champagne Menu

2008

Priced at £39.50 inclusive, the Champagne Dinner begins with a glass of excellent champagne, your full choice from the menu and a pre-dessert selection of regional cheeses.



Our champagne partner for this menu is Duval-Leroy. The House was founded in 1859 and is today an exciting and growing brand. Carol Duval-Leroy tragically lost her husband in 1991 and has thus become the latest dynamic Champagne Veuve, following such famous names as Mesdames Clicquot, Pommery and Bollinger.



Where celebration is perhaps not the main purpose of your visit, but where the enjoyment of fine fresh foods certainly is, simply choose a la carte from our menu.

All starters and desserts are priced at £7.50, main courses at £19.50, coffee and truffles at £3.50

Spring Menu (Valid March 08 - May 08)

FIRST COURSE

Prawns

Mediterranean salad with tuna diamonds and grilled tarragon prawns

Terrine

Yorkshire Wolds wild venison and chicken terrine, carrot and coriander chutney

Egg

Pan-fried Bantam egg, pea shoots, smoked garlic, walnut alioli

Fruit

Triangle of melons, ginger sorbet, medori syrup

Soup

Spring Onion soup, linseed beignets

MAIN COURSE

Lamb

Hutton Cranswick lamb trio, minted mash, Madeira jus

Guinea Fowl

Roast guinea fowl breast, rhubarb and raisin sausage, spring cabbage

Beef

Givendale beef fillet, leek, lentils, little pastie

Sea Bass

Skipsea sea bass fillet, spinach, champagne, dill weed, saffron

Scallops

Seared king scallops, pea puree, fondant potatoes, truffle dressing

Pork

A study of Holderness pork, our signature dish

Pancake

Crisp hazelnut pancake, vegetable ratatouille, pomme paille

DESSERTS

Rhubarb

Assiette of Wakefield rhubarb

Chocolate

Dark chocolate pyramid, guava coulis, Chartreuse syrup

Tart

Lemon sabayon and pine kernal tart, nutmeg ice-cream

The Tour

Tastes from each of our Spring desserts*

*£2.50 supplement

Cheese

A platter of six regional cheeses and their accompaniments

TO FINISH

Coffee

Columbian or Costa Rican coffee with fresh cream Tickton truffles

Summer Menu (Valid June 08 - August 08)

FIRST COURSE

Crab

Dressed Bridlington crab, bisque from their shells, garden herb sprigs

Terrine

Woodpigeon, rabbit and ham hock terrine, oyster mushroom and red onion salsa

Cheese

Warm Tickton goats cheese, Park Lane plum tomatoes, basil pesto

Fruit

Elderflower and passion fruit cocktail, roast pineapple, cantaloupe melon

Soup

Sand Hutton asparagus soup, black truffle oil

MAIN COURSE

Lamb

Roast lamb loin, cauliflower, aubergine, rosti potatoes

Chicken

Rosedale farm Sasso chicken breast, Radfords ham, wild garlic

Venison

Yorkshire Wolds venison mixed grill, bilberry and tarragon jus

Haddock

Grilled naturally smoked haddock, spinach zubric, Beverley mustard hollandaise

Sea Trout

Skipsea sea trout, orange, hazelnut and parsley butter

Pork

A study of Holderness pork, our signature dish

Parcel

Spinach and carrot herb parcel, nutty crumb, potato sticks

DESSERT

Strawberries

Assiette of Keyingham strawberries

Chocolate

Chocolate brulee, summer berry milkshake

Peach

Roast peach, raspberry sorbet, vanilla pod panna cotta

The Tour

Tastes from each of our Summer desserts*

*£2.50 supplement

Cheese

A platter of six regional cheeses and their accompaniments

TO FINISH

Coffee

Columbian or Costa Rican coffee with fresh cream Tickton truffles

Autumn Menu (Valid September 08 - November 08)

FIRST COURSE

Crab

Dressed Bridlington crab, bisque from their shells, garden herb sprigs

Chicken

Smoked Hornsea farmed chicken breast, dressed rocket, crab apple chutney

Salad

Autumn salad leaves, poached Commis pear, Bluestones goats cheese

Fig

Fresh fig, citrus segments, Cassis foam, blackcurrant sorbet

Soup

Celeriac soup, carrot and beetroot coulis

MAIN COURSE

Beef

Pan-fried Givendale beef fillet, oxtail soup, chestnut mushrooms, thyme

Duck

Rosedale farm duck, elderberries, port reduction, parsnips

Trout

Grilled rainbow trout, dauphine potato, pink grapefruit, caper berries

Cod

Roast cod loin, parsley, lime, pink peppercorn hollandaise

Venison

Yorkshire Wolds venison loin, buttered greens, celeriac gratin, mustard sauce

Pork

A study of Holderness pork, our signature dish

Ravioli

Field mushroom ravioli, roast garlic, parmesan crisps

DESSERTS

Apple

Assiette of Yorkshire apples

Cheesecake

Baked chocolate cheesecake, ginger mint sorbet

Brulee

Bramble brulee, apricot pistachio parcel, heather honey ice cream

The Tour

Tastes from each of our Autumn desserts*

*£2.50 supplement

Cheese

A platter of six regional cheeses and their accompaniments

TO FINISH

Coffee

Columbian or Costa Rican coffee with fresh cream Tickton truffles

Winter Menu (Valid December 08 - February 09)

FIRST COURSE

Trout

Star Carr smoked rainbow trout flakes, watercress leaves, pink grapefruit

Terrine

Winter terrine of local game, mulled fruit, pistachio nut brioche

Cheese

Yorkshire Blue cheese and walnut whip, parsnip fritters

Fruit

Melon, cranberry and orange timbale, cardamon sorbet

Pottage

Pumpkin potage, beetroot tumbleweed

MAIN COURSE

Beef

Pan-fried Givendale beef fillet, Wolds Way ale pie, roast shallots, thyme

Pheasant

Locally shot pheasant, cabbage parcel, sherry, apricots

Salmon

Scottish salmon supreme, dill and shrimp fritters,

Sea Bass

Sea bass fillet, sweetcorn, squid rings, pearl barley and beetroot risotto

Duck

Rosedale Farm duck breast, confit of leg, Portobello mushrooms, sloe gin

Pork

A study of Holderness pork, our signature dish

Tartlet

Roast vegetable tartlet, goats cheese crumble, basil oil

DESSERTS

Tangerine

Assiette of tangerine

Chocolate

Hot Chocolate fondant, mocha cream

Pear

Poached pear condi, cinnamon scroll, blackcurrant coulis

The Tour

Tastes from each of our Spring desserts*

*£2.50 supplement

Cheese

A platter of six regional cheeses and their accompaniments

TO FINISH

Coffee

Columbian or Costa Rican coffee with fresh cream Tickton truffles