

Garden / Rose Room

Lunches & Dinners 2008

Starters

A mosaic of fresh fish wrapped in red peppers, ginger and lime dressing	£5.10
Rowley round goats' cheese salad, cherry tomato, black olives and pine nuts	£5.10
Chicken liver pate, Waldorf salad, Cumberland sauce	£4.10
Ripe seasonal melon, port jelly, orange compote	£4.10
Pink Shrimp and avocado pear timbale, blue cheese tarragon dressing	£5.40
Rosedale Farm duck and chicken terrine, wild rocket, redcurrant drizzle	£6.10
Fine Fettle cheese, onion and rosemary filo parcel, tomato cordon	£4.65
Smoked salmon and dill mousseline, cucumber Fromage Frais	£5.10
Mushroom, bacon and baby corn salad, basil pesto, red pimentos	£5.10
Celery and cider soup	
Leek and potato soup	
Roast pepper and basil soup	
Field mushroom and hazelnut soup	
Mildly curried parsnip soup	
As a starter per person	£4.10
As an intermediate course	£3.50

Main Courses

Hornsea chicken breast, chive and tomato cream sauce	£14.25
Steak, mushroom and Wold Top ale puff pastry parcel	£14.25
Chick pea, spinach and Rowley Round filo bag on tomato and celery salpicon	£13.25
Poached halibut fillet, pink shrimps and Champagne	£21.50
Roast Rosedale duck, apricots and tarragon	£16.45
Mushroom, leek and cashew nut risotto, garden herbs, parsnip crisps	£13.25
Braised lamb shank, rosemary and redcurrant jus	£14.25
Roast vegetable cous cous, herby truffle oil and pistachios	£13.25
Steamed salmon, lime, pink peppercorns and parsley	£14.25
Hornsea chicken breast in streaky bacon, bread sauce	£15.25
Roast sirloin of beef, Yorkshire pudding and rich gravy	£16.45

Aubergine, goats' cheese and courgette stack, tomato coulis	£13.25
East Yorkshire coast cod, lemon and coriander crumb	£14.25
Fillet of pork, dry cured bacon, black pudding, Beverley mustard	£15.50
Roast guinea fowl, port, thyme and chestnuts	£16.45
Peppered tuna steak, sundried tomatoes, olives and basil	£15.50
Roast loin of lamb, red wine and mint	£17.45
Slow braised pork leg, apple sauce and gravy	£14.25

Desserts

Chocolate and pecan nut tart, tangy orange sauce	£5.10
Creme brulee, seasonal fruit compote, chantilly cream	£4.10
Kiwi fruit cheesecake, strawberry coulis	£5.10
Raspberry dacquoise, fresh cream, peach coulis	£4.10
Fresh fruits, whipped cream, brandy snap disc	£4.65
Hot chocolate pudding, marmalade custard	£5.10
Bread and butter pudding, pouring cream	£4.10
Lemon and lime bavarois, blackcurrant coulis	£5.10
Chocolate marquise, rainbow of fruit sauces	£5.10
Hot seasonal fruit crumble, pouring cream	£4.10
Java coffee and Tickton Truffles	£2.55

Please choose one menu only for your party, we are happy to cater individually for vegetarians and special diets.