

SPECIMEN MENU

SUNDAY LUNCH MENU

Freshly prepared homemade soup of the day

Fan of seasonal melon with mango & passion fruit sorbet

Pan fried button mushrooms with garlic, cream & Yorkshire blue cheese

Prawn, celery & apple salad bound with a Marie rose sauce

Ham hock & parsley terrine with red onion marmalade

*“Monk Fryston” Caesar style salad with smoked chicken, croutons
& shaved parmesan*

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*Fillet of Salmon, crushed potatoes with saffron caper
& tarragon butter sauce*

*Roast sirloin of Yorkshire reared beef with Yorkshire pudding
& horseradish sauce*

Roast leg of English lamb with minted cranberry & orange glaze

Roast loin of pork bramley apple puree with coarse grain mustard cream

Pan roasted chicken supreme with asparagus & tarragon veloute

*(v) Woodland Mushroom & leek risotto with mascarpone cheese, parmesan &
basil oil*

(Served with market fresh vegetables & potatoes)

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Apple & sultana crumble with vanilla infused custard

Strawberry meringue nest with crème Chantilly & fruit coulis

Glazed pistachio crème brulee

Dark chocolate tart with raspberry sorbet

Old English lemon posset & all butter shortbread biscuit

A selection of Yorkshire cheeses served with grapes & savoury biscuits

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Fresh ground coffee & mints

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£21.25 per person includes VAT

Please note that some of the dishes on our menu may contain nuts