

FRIDAY, SATURDAY & SUNDAY TDH DINNER MENU

STARTERS

*Duck and foie gras terrine, served with apple and pear chutney,
finished with homemade brioche*

Black pudding, pancetta and crispy hens egg salad, finished honey mustard dressing

Melon and Parma ham tian, served with mint yoghurt dressing and fresh figs

*Smoked salmon and king prawn risotto, finished with an orange reduction
and micro herb salad*

*Satay style chicken skewers, served on a bed of angel hair noodle salad,
finished with a Thai style dressing*

Tomato and Basil soup, topped with herb croutons

Monk Fryston tropical fruit platter, finished with mango sorbet and fruit coulis

MAIN COURSE

*Duo of Yorkshire lamb, including mini rack of lamb and mini shepherd's pie,
finished with a minted cranberry jus*

*Corn fed chicken breast inlaid with a tarragon mousse, finished with a wild mushroom
and Madeira sauce*

*Poached salmon sat on bed of samphire served with steamed mussels,
finished with a mariner sauce*

*Pan fried veal cutlet, topped with a cheddar cheese and herb crust,
finished with a Madeira jus*

Roasted butternut squash and asparagus risotto, finished with rocket and Parmesan salad

*Pan fried lemon sole, placed on a bed of buttered asparagus,
finished with a Veronique style sauce*

*Slow braised medallion of beef, served with bacon lardons, button mushrooms
and dumplings, finished in a red wine jus*

DISHES FROM THE GRILL

8 oz 28 day matured Yorkshire rib eye steak Supplement £2.50

8 oz 28 day matured Yorkshire sirloin steak Supplement £2.50

7 oz 28 day matured Yorkshire fillet Supplement £3.50

*10 oz gammon steak served with pineapple slice
or fried egg Supplement £2.00*

***Monk Fryston mixed grill Supplement £3.50**
including sirloin steak, gammon, sausage and lamb loin*

*(All Grill dishes are served with chips, field mushrooms,
cherry tomatoes, salad and a choice of peppercorn or Dianne sauce)*

DESSERTS

*Strawberry vacharin, Chantilly cream and fresh strawberries placed on a meringue nest,
finished with strawberry ice cream and strawberry jelly*

Vanilla and rhubarb Pannacotta, finished with poached rhubarb and tuille biscuit

Milk chocolate tarte topped with Chantilly cream and mandarin sorbet

Pineapple tart te tan, served with caramel sauce and coconut ice cream

*Milk chocolate mousse, topped with brandy snap biscuit mango sorbet
and tropical fruit compote*

*Raspberry shortbread tower, filled with Chantilly cream and fresh raspberries,
finished with strawberry ice cream*

A selection of Yorkshire cheeses served with grapes, celery and savoury biscuits

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Fresh ground coffee and truffles

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£29.95 per person includes VAT

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