



EASTER SUNDAY LUNCH MENU SUNDAY 4th APRIL 2010

Butternut squash & ginger soup with chilli oil

Fantail of seasonal melon with blackcurrant & kirsch sorbet

Homemade salmon & pesto fishcake with tomato fondue & a Basil infusion

Chicken liver parfait with toasted brioche & red onion chutney

“Monk Fryston” Caesar style salad with prawns, herb croutons & Parmesan cheese

Pan fried button mushroom with smoked bacon, garlic & Yorkshire blue cheese



Crispy skin salmon fillet with saffron & tarragon mash & a citrus beurre blanc

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

Honey roasted leg of English lamb with tomato & Rosemary glaze

Roast loin of pork with an apricot & thyme compote, Dijon mustard & sage cream

Supreme of maize fed chicken with asparagus & chive veloute

(v) Caramelised shallot & thyme tartlet, goats cheese & balsamic glaze

(Served with market fresh vegetables & potatoes)



Warm sticky toffee pudding with toffee sauce & vanilla ice cream

Coconut & Malibu panna cotta with passion fruit sorbet

Glazed pistachio crème brulee

Dark chocolate & orange pot with all butter shortbread biscuit

Yorkshire cheese selection with grapes, celery, chutney & savoury biscuits



Fresh ground coffee & chocolate eggs



£28.50 per person includes VAT



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

