

## **TABLE D'HOTE DINNER MENU**

*Freshly prepared homemade soup of the day*

*Chicken liver parfait with spiced pear chutney & Melba toast*

*Warm goat's cheese & sun blushed tomato tartlet, pesto dressing*

*Seasonal melon fan with blackcurrant & kirsch sorbet & mango coulis*

*'Monk Fryston' Caesar style salad with prawns, herb croutons, parmesan & anchovies*

*Citrus cured salmon gravalax with horseradish crème fraîche & baby capers*

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*Pan roasted swordfish steak with mediteranean vegetables & balsamic glaze & basil infusion*

*Fillet of Sea bass on crushed potatoes with asparagus veloute & white truffle oil*

*Loin of "Holme farm" venison with fondant potato & Dijon & tarragon glaze*

*Honey roasted Gressingham duck breast on garlic & herb mash  
with creamed woodland mushrooms*

*Supreme of chicken with cracked black pepper & pink peppercorn sauce & tomato fondue*

*Medallion of Yorkshire reared beef fillet with redcurrant & rosemary reduction  
& spring onion mash*

*(v) Mediterean vegetable tartlet with shaved Parmesan & herb oil & micro cress  
(Served with market fresh vegetables & potatoes)*

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*Warm sticky toffee pudding with toffee sauce & white chocolate ice cream*

*Traditional lemon posset with all butter shortbread biscuit*

*Vanilla & Thyme panna cotta with compote of berries*

*Dark chocolate & orange pot*

*Cappuccino mousse with amaretto biscuits*

*Please see our separate cheese menu - **Supplement £2.00***

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*Fresh ground coffee and chocolate truffles*

**£28.50 Per Person includes VAT**

**Week Commencing Saturday 20<sup>th</sup> February 2010**

*Please Note That Some of the Dishes on Our Menu May Contain Nuts*