

Tuesday 13 March - 7:00pm

£15.50

Guest Chef Evening

With Stuart Hill of The Maypole Inn, Long Preston

STARTER

Smoked Salmon Two Ways

with beetroot textures and black pepper goats cheese

or

Pork and Black Pudding Spring Rolls

with burnt apple puree, apple chutney and endive

MAIN

Roast Rump of Lamb

served with hotpot potatoes, sticky red cabbage, roast vegetables and a rosemary redcurrent jus

or

Mushroom and Leek Potato Cake

with a Wensleydale fondant filling, poached hens eggs and hollandaise sauce

DESSERT

Chocolate Truffle Tart

with a ginger biscuit base and citrus mascarpone

or

Sticky Toffee Pudding

with salted caramel and vanilla ice cream

Tea or Coffee £1.25

Americano or Cappuccino £2.00

Tuesday 13 & Thursday 15 March - 12:00noon
2 courses £8.95 | 3 courses £9.95

Lunch Menu

STARTER

Pea and Ham Soup

served with crispy golden croutons

or

Garlic Mushroom Crostini

served in a cream and white wine sauce

MAIN

Pan Fried Fillet of Plaice

with lemon and herb butter

or

Roast Loin of Pork

served with apple sauce, sage and onion seasoning, roast and new potatoes and buttered green vegetables

DESSERT

Warm Bakewell Tart

served with cream

or

Raspberry Meringue

A delicious dessert of fresh cream, ice cream, raspberries and meringue

Tea or Coffee £1.25

Americano or Cappuccino £2.00

Tuesday 20 & Thursday 22 March - 12:00noon
2 courses £8.95 | 3 courses £9.95

Lunch Menu

STARTER

Minestrone Soup

Traditional Italian soup

or

Crushed Avocado Bruschetta

with pesto and sun blushed tomatoes

MAIN

Beer Battered Haddock and Chunky Chips

with mushy peas and tartare sauce

or

Chicken Stroganoff

Tender strips of chicken cooked with shallots, mushrooms, paprika and
crème fraîche

Served with steamed rice

DESSERT

Bread and Butter Pudding

flavoured with lemon curd and served with fresh cream

or

Tarte Tatin

Caramelised French apple tart served with vanilla ice-cream

Tea or Coffee £1.25

Americano or Cappuccino £2.00

Tuesday 27 & Thursday 29 March - 12:00noon
2 courses £8.95 | 3 courses £9.95

Lunch Menu

STARTER

Spiced Lentil Soup

served with croutons

or

Mushroom and Spinach Risotto

cooked with white wine, shallots and finished with parmesan cheese

MAIN

Roast Leg of Yorkshire Lamb

Tender Lamb, cooked on root vegetables and served with rich gravy

or

Grilled Supreme of Salmon

served with a lemon and watercress sauce, roasted new potatoes and buttered green beans

DESSERT

Banana Split

served with dairy ice-cream, crushed nuts and whipped cream

or

Strawberry Tarlet

Crisp pastry case filled with pastry cream and topped with strawberries

Tea or Coffee £1.25

Americano or Cappuccino £2.00

Tuesday 27 March - 7:00pm
£15.50

A Taste of Tuscany

STARTER

Antipasti

A selection of Italian cold meats, marinated vegetables, olives and focaccia with balsamic vinegar and olive oil

MAIN

Pan Fried Chicken Breast

with lemon and thyme risotto with basil pesto

or

Lamb Osso Bucco

Lamb steak cooked in a rich tomato and red wine sauce served with creamed polenta and a selection of green vegetables

DESSERT

A Selection of Italian Treats

Tiramisu

Vanilla Pannacotta

Biscotti

Tea or Coffee £1.25

Americano or Cappuccino £2.00

Tuesday 17 & Thursday 19 April - 12:00noon
2 courses £8.95 | 3 courses £9.95

Lunch Menu

STARTER

Cream of Mushroom Soup

served with croutons

or

Salmon Fishcake

with dil and lemon mayonnaise

MAIN

Lamb Hot-Pot

Tender lamb casserole topped with braised potatoes and onions

or

Sauté of Chicken Chasseur

Chicken cooked with white wine, tomatoes and tarragon

Parisian potatoes

Buttered vegetables

DESSERT

Frangipane Jalousie

Almond cake and apricot jam cooked in a crisp puff pastry

or

Raspberry Trifle

Traditional sponge trifle with raspberries, custard and cream

Tea or Coffee £1.25

Americano or Cappuccino £2.00

Tuesday 17 April - 7:00pm

£15.50

Guest Chef Evening

With Danny Kelly of The Tempest Arms, Elslack

STARTER

Smoked Haddock Risotto

with caper fritters and parmesan crisps

or

Smoked Ham

with pickled vegetables and pea puree

or

Greek Salad

Deep fried feta, heirloom tomatoes, pepper coulis and baby gem lettuce

MAIN

Roast Fillet of Hake

Parmentier potatoes, roast tomato jus and ratatouille vegetables

or

Beef Medallions Bourguignon

with mashed potatoes and parsnip crisps

or

Leak and Pea Risotto

with pesto dressing and parmesan cheese

DESSERT

Lemon and Lime Posset

with dark chocolate shortbread

or

Chocolate Brownie

with orange and vanilla cream honeycomb

Tea or Coffee £1.25

Americano or Cappuccino £2.00

Tuesday 24 April - 12:00noon
2 courses £8.95 | 3 courses £9.95

Lunch Menu

STARTER

Scotch Broth

served with dumplings

or

Caramelised Red Onion and Goats Cheese Tart

served with tomato chutney

MAIN

Moussaka

Cooked with lamb, aubergines, potatoes, topped with cheese sauce and breadcrumbs

or

Sauté of Chicken Kiev

served with fondant potatoes and buttered chantenay carrots

DESSERT

Chocolate Profiteroles

filled with cream and served with hot chocolate sauce

or

Bakewell Tart

Almond and pastry tart served with custard sauce

Tea or Coffee £1.25

Americano or Cappuccino £2.00

The Brasserie

Tuesday 24 April - 7:00pm
£15.50

Great British Menu

STARTER

Cullen Skink

Smoked haddock chowder

or

Black Pudding and Crispy Bacon

served with poached egg and grain mustard sauce

MAIN

Chicken Breast filled with Wensleydale Cheese

with a wild mushroom sauce

or

Crispy Belly Pork

with a pea puree, apple sauce and red current jus

Rosti potatoes and spring greens

DESSERT

Sticky Toffee Pudding

served with ice cream

or

Pear Frangipane Tart

served with cream

Tea or Coffee £1.25

Americano or Cappuccino £2.00