



ABBNEYDALE

Dining Menu 2017

Choose **one** from each course to create your own menu

Starters

Large Yorkshire Pudding £3.50
With lashings of onion gravy and Henderson's Relish

Baked Portobello Mushroom £3.50
With a garlic and shallot sauce

Deep Fried Brie & Cranberry £3.75
With rocket and a raspberry coulis

Chicken Liver Pate £3.75
With toasted ciabatta & apricot chutney

Caprese Salad £3.75
Tomatoes, fresh mozzarella and basil
drizzled with a sweet balsamic reduction and olive oil

Grilled Goats Cheese £4.25
Served with a chilli & red onion chutney

Grilled Sea Bass & King Prawns £4.75
On a bed of rocket and sweet balsamic reduction

Soups

As a starter £3.50 As an intermediate course £2.75

Choose from all served with fresh bread rolls

Tomato & Basil

Asparagus & Blue Stilton

Roasted Pepper & Butternut Squash

Carrot & Coriander

Leek & Potato

Cream of Mushroom



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Main Courses

Steak & Potato Pie Served with mushy peas, mint sauce & Henderson's relish	£10
Fish & Chips Battered cod served with chips & mushy peas	£10
Pan Seared Chicken In a white wine sauce and seasonal vegetables	£13
Poached Salmon With hollandaise sauce, new potatoes and asparagus spears	£14.25
Roast Loin of Pork With black pudding, apple sauce, braised red cabbage, roast potatoes and a cider jus	£15.00
Grilled Sea Bass With wild mushrooms, sauté potatoes, glazed whole beans and roast parsnips	£15.75
Braised Lamb Steak Served on a bed of creamed potato, baby corn, glazed carrots and a red wine and mint jus	£15.75
Pan Fried Duck Breast With stir fried vegetables and an orange & balsamic jus	£16.50
Roast Sirloin of Beef Served with Yorkshire pudding, roast potatoes and seasonal vegetables	£17.00
Fillet Steak stuffed with Stilton Served with Dauphinoise potatoes, sugar snap peas and a red wine & port jus	£18.50
Vegetarian Option One option per event, numbers are required in advance.	
Wild Mushroom Risotto	£11.25
Vegetable Wellington	£11.25

Desserts

Classic Hot Apple Pie Served with chantilly cream	£3.50
Treacle Sponge & Custard	£3.50
Crêpes au Chocolate With a thick, creamy chocolate sauce	£4.00
Lime & Lemon Cheesecake	£4.00
Crème Brûlée	£4.25
Chocolate Profiteroles With fresh strawberries and chocolate sauce	£4.25
Pot au chocolat A rich and decadent chocolate hit served with a physalis fruit	£4.50
Cheese Board Selection of cheeses and biscuits	
As a dessert course	£4.50
As an additional course	£3.25

Coffee

Café Cereza filter coffee & mints	£1.50
With chocolate truffles	£2.25