



ABBNEYDALE

Dining Menu 2018

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

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 £10.25
Served with mushy peas, mint sauce
& Henderson's relish

Fish & Chips £10.25
Battered cod served with chips & mushy peas

Pan Seared Chicken £13.25
In a white wine sauce and seasonal vegetables

Poached Salmon £14.60
With hollandaise sauce, new potatoes and
asparagus spears

Roast Loin of Pork £15.25
With black pudding, apple sauce,
braised red cabbage, roast potatoes and a cider jus

Grilled Sea Bass £16.00
With wild mushrooms, sauté potatoes,
glazed whole beans and roast parsnips

Braised Lamb Steak £16.25
Served on a bed of creamed potato, baby corn,
glazed carrots and a red wine and mint jus

Pan Fried Duck Breast £16.75
With stir fried vegetables and an
orange & balsamic jus

Roast Sirloin of Beef £17.25
Served with Yorkshire pudding, roast potatoes
and seasonal vegetables

Fillet Steak stuffed with Stilton £18.50
Served with Dauphinoise potatoes,
sugar snap peas and a red wine & port jus

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.	£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