

*Yorkshire Old Blues Lunch  
Saturday 13<sup>th</sup> November, 2010*

- *Chefs Soup of the day*
- *Twice baked Ribblesdale cheese soufflé, served on red pepper Lyonnaise and finished with a watercress sauce*
- *Chicken liver parfait, served with red onion marmalade and finished with Melba toast*
- *Poached salmon and prawn tian, finished with garden salad and a Marie Rose sauce*
  - *Duo of seasonal melon topped with mango sorbet and fruit coulis*
    - *Monk Fryston fish cake, served with garden salad with a lemon and dill sauce*

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- *Pan fried lamb loin, served with sausage and apricot stuffing & a cranberry jus*
  - *Herb crusted salmon, served on a bed of wilted spinach and finished with a lemon and dill sauce*
  - *Pan fried corn fed chicken, served on a bed of tomato risotto and finished with asparagus*
- *Roasted Mediterranean vegetable tagliatelli, finished in a tomato sauce with a Parmesan and micro herb salad*
- *Char grilled sirloin steak finished with a peppercorn sauce – **COOKED MEDIUM***
- *Pan fried Beverly duck breast, on a bed of apple and plum puree and finished with an orange and brandy sauce*  
*(Served with market fresh vegetables and potatoes)*

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- *Sticky toffee pudding*
  - *Warm cherry Bakewell tart, finished with vanilla bean custard*
- *Lemon posset, served with rhubarb compote and all butter shortbread biscuit*
  - *Baked egg custard tart, served with Chantilly cream and fresh berries*
- *A selection of Yorkshire cheese, served with grapes, celery and savoury biscuits*

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*Fresh ground coffee and mints*

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