



THE STABLES

SUNDAY LUNCH

SAMPLE MENU ONLY

TO COMMENCE

Cream of Mushroom, Fennel and Potato Soup

Finished with double cream and fresh herbs (v)

Lemon and Thyme Roast Belly of Yorkshire Pork,

pressed and served on a puy lentil and vegetable cousoulette

Duo of Fantail Melon, Ogen and Cantaloupe

served with a red berry, Cassis and vanilla compote, blackcurrant and kirsch sorbet (v)

Chicken Caesar Salad, Tarragon Poached Chicken, Garlic Croutons and Parmesan Shavings

served on cos lettuce and bound in a creamy Caesar dressing

Calamari, South Pacific Caught Squid, Bread Crumbed and Shallow Fried

served with a lime chilli and ginger mayonnaise, Seasonal salad leaves

Smoked Scottish Salmon

served with red onion and tarragon coleslaw, lightly poached hens egg, brown bread and butter and lemon wedge

FROM THE CARVERY

Roast Sirloin of English beef

with horseradish sauce

Roast loin of pork

with Bramley apple sauce

Treacle roast Yorkshire gammon

*All served with Yorkshire puddings, our roasties, steamed medley of vegetables,
Sausage meat and herb stuffing and roasting meat gravy*

Butternut squash and celery risotto finished with parmesan shavings

Topped with a poached hens egg (v)

FROM THE DESSERT ISLAND

A selection of naughty but nice cakes, tarts and assorted cheeses

Harrogate Roast and Ground Fair Trade Filter Coffee

served with after dinner mints

£18.00 per person

