

The
Redworth Hall
HOTEL

COUNTY DURHAM

Please pick TWO starters, TWO mains & TWO desserts from the menu options below as your set dining menu.
If you wish to have a 3rd choice a supplement of £5.00 per person will apply.

Menu 1

Roasted Tomato & Red Pepper Soup, Basil Scented Crouton (V, VG, GF)

~ ~ ~

Braised Feather Blade of Beef, Fondant Potato & Red Wine Jus (GF)

~ ~ ~

Sticky Toffee Pudding, Butterscotch Sauce

Menu 3

Pressed Local Ham Hock Terrine, Pickled Baby Vegetables, Toasted Sourdough

~ ~ ~

Rolled Minted Lamb Shoulder, Fondant Potato, Roasted Root Vegetables, Minted Jus (GF)

~ ~ ~

White Chocolate Cheesecake, Raspberry Coulis

Menu 5

Chicken Liver Parfait, Toasted Sourdough Bread, English Fruit Chutney

~ ~ ~

Fillet of Beef with Beef Cheek Bon Bon, Dauphinoise Potatoes, Vegetable Basket & Madeira Jus
(Cooked Medium for all guests - £8 supplement)

~ ~ ~

Vanilla Crème Brule, Shortbread Biscuit (GF)

Menu 2

Thai Spiced Fishcakes, Mango, Mint & Chilli Salsa

~ ~ ~

Chicken Breast, Creamy Mashed Potato, Chicken Jus (GF)

~ ~ ~

Lotus Biscoff Cheesecake, Vegan Salted Caramel Ice Cream (VG)

Menu 4

Roasted Mediterranean Vegetable Tart, Red Pepper coulis, Baby Leaf Salad (V)

~ ~ ~

Pan Seared Salmon with Herb Crust, New Potatoes & Herb Cream Sauce

~ ~ ~

Apple & Rhubarb Crumble, Crème Anglaise

Menu 6

Homemade Chicken, Tarragon & Leek Terrine, English Fruit Chutney (GF)

~ ~ ~

Seabream with Saffron Potatoes, White Wine & Dill Cream Sauce (GF)

~ ~ ~

A selection of British Cheeses with crackers and chutney
(£5 Supplement)

GF – Gluten Free
VG – Vegan
V – Vegetarian

The
Redworth Hall
HOTEL

COUNTY DURHAM

VEGETARIAN

Starters

Soup of the Day

Sundried Tomato, Mozzarella Pearls, Rocket Salad, Pine Nuts & Basil Dressing

Roasted Mediterranean Vegetable Tart, Red Pepper coulis, Baby Leaf Salad

Mains

Roasted Mediterranean Vegetable Tagine, Spiced Cauliflower Couscous, Vegetable Crisp

Goats Cheese & Roast Vegetable Wellington with a Red Pepper & Tomato Coulis

VEGAN

Starters

Soup of the Day

Beetroot, Avocado, Sundried Tomato Salad

Roasted Vegetable & Vegan Cheese Tart

Mains

Butternut Squash Ravioli with a Tomato & Basil Sauce

Roast Mediterranean Vegetable Tagine

Vegetable Wellington with Vegan Cheese & Pepper Coulis

Aubergine Cannelloni stuffed with Spinach & Vegan Cheese

Desserts

Chocolate Tart served with a Coconut Ice-Cream

Raspberry Frangipane Tart

Passionfruit Tart

GF – Gluten Free

VG – Vegan

V – Vegetarian