

DINNER INCLUSIVE
menu

The
Redworth Hall
HOTEL
COUNTY DURHAM

DINNER INCLUSIVE

3 COURSE £39

2 COURSE £32

Guests on a dinner inclusive package may choose a 2 course meal. Supplements will be added to your bill as taken. If you have any dietary requirements or allergies please seek advice from a team member.

STARTERS

MOROCCAN CORN RIBS (vg)(ngci*)
Moroccan spices, fresh lime, red chilli

BEEF AND CHIANTI CROQUETTES
Rich, melt-in-your-mouth beef wrapped in a delicate crunch, served on red wine jus with pea shoots

FLORENTINE FISHCAKE (ngci*)
Smoked haddock and cream cheese fishcake, snap peas, tenderstem broccoli and garden peas

ARTICHOKE FLOWER (vg)(ngci*)
Crisp breaded fried artichoke flower, houmous, frisée lettuce and herb oil

CHICKEN AND HAM HOCK TERRINE
Terrine of tender chicken and subtly smoked ham hock, pressed for depth of flavour and sliced thick. Served with pickles, chutney and toasted sourdough

THAI SPICED CHICKEN AND COCONUT SOUP
A fragrant Thai-inspired soup featuring tender chicken simmered in a rich coconut broth, delicately spiced with lemongrass, galangal, ginger and kaffir lime leaves

VEGETABLE AND RED LENTIL SOUP (vg)
A blend of seasonal vegetables and red lentils, simmered slowly for a rich, warming flavour. Served with fresh herbs and crusty bread

TWICE BAKED CHEESE SOUFFLÉ (v) 2.5
Light, airy and enriched with mature Cheddar and Gruyère, baked twice for a perfectly risen, velvety finish. Served with a cheese sauce and truffle oil

SMOKED SALMON (gfa) 2.5
Finely sliced smoked salmon served with lemon, capers, dill crème fraîche and sourdough toast

SALADS

CAPRESE SALAD (v)(ngci*)
Fresh vine tomatoes, creamy mozzarella and basil leaves, finished with extra virgin olive oil and a drizzle of balsamic glaze

CAESAR SALAD
Crisp romaine lettuce tossed in a creamy Caesar dressing with garlic croutons, shaved Parmesan, pancetta and anchovies

SUPERFOOD SALAD (vg)(ngci*)
A vibrant mix of quinoa, avocado, roasted courgette, tenderstem broccoli, frisée lettuce and toasted seeds, tossed with a zesty lemon and herb dressing

ADD HALLOUMI (v)(ngci*) /
ROAST CHICKEN BREAST (ngci*) / FALAFEL (vg)

MAINS

FISH AND CHIPS (ngci*)
Crispy battered fish of the day, triple-cooked chips, crushed minted peas, tartare sauce and lemon wedge

HALLOUMI AND CHIPS (ngci*)
Crispy battered halloumi, triple-cooked chips, crushed minted peas, tartare sauce

CHICKEN TIKKA MAKHANI
Confit Marinated chicken, creamy Makhani sauce, Kachumber salad, choice of gunpowder fries or basmati rice

GARLIC AND HERB HALF ROAST CHICKEN (ngci*)
1/2 roast chicken, fries, garlic aioli, rocket & Parmesan salad

PEA AND SHALLOT RAVIOLI (vg)
Delicate hand-filled ravioli with a smooth pea and caramelised shallot purée, finished with a green pesto and vegan Parmesan

BLACK TRUFFLE RAVIOLI (v)
Fresh pasta parcels filled with a rich black truffle and ricotta blend, served in a silky Parmesan and truffle cream and finished with black truffle seasoning and chive oil

TUSCAN SEA BASS (ngci*) 2.5
Pan-seared sea bass fillet served with a Tuscan tomato, olive and caper ragù, finished with fresh basil and lemon

15OZ SLOW COOKED LAMB SHANK 7.5
A generous 15oz lamb shank, slow-cooked for perfect tenderness in a fragrant mint and rosemary jus, accompanied by buttery mashed potato and tenderstem broccoli

FROM THE GRILL

WAGYU BURGER (gfa)
Hand-crafted aged-beef patty, toasted sesame seed brioche bun, American style cheese, baby gem lettuce, beef tomato, pickled red onion, rich burger sauce served with french fries

GARDEN BURGER (vg)(gfa)
Crisp coated vegetable patty, toasted sesame seed brioche bun, American style cheese, baby gem lettuce, beef tomato, pickled red onion, rich burger sauce served with french fries.

8OZ RUMP STEAK (ngci*) 5
8oz British rump steak, tripple cooked chips, rocket & Parmesan salad, peppercorn sauce

8OZ DRY AGED RIBEYE STEAK (ngci*) 10
8oz 28 day dry aged rib eye steak, triple-cooked chips, rocket & Parmesan salad, peppercorn sauce

SIDES

STEAK GARNISH (vg) 4.5
Portobello mushroom, grilled tomato & onion rings

CURRY GARNISH (v) 4.5
Poppadum, tear drop naan bread, mango chutney

ONION RINGS (vg) 4.25

FINE BEANS (vg) 4.25

ROCKET & PARMESAN SALAD (v) 4.5

CHILLI AND GARLIC TENDERSTEM BROCCOLI (vg)(ngci*) 4.5

SAUTÉED SPINACH (vg)(ngci*) 4.25

FRENCH FRIES (vg)(ngci*) 4.95

TRIPLE-COOKED CHIPS (vg)(ngci*) 4.95

PEPPERCORN SAUCE (v)(ngci*) 4.5

RED WINE JUS (vg)(ngci*) 4.5

SLOW-ROASTED GARLIC AIOLI (v) 4.25

DESSERTS

CHOCOLATE AND CARAMEL CHEESECAKE (vg)(ngci*)
A rich, plant-based chocolate and caramel cheesecake on an Oreo crumb base, served with vegan vanilla ice cream

CHURROS AND DIPS (v)
Warm, freshly fried churros dusted with cinnamon sugar, served with strawberry sauce, rich chocolate dip and dulce caramel

BANANA BRÛLÉE STICKY TOFFEE PUDDING (v)
Warm sticky toffee pudding topped with caramelised banana brûlée, served with a rich toffee sauce and vanilla ice cream

MACERATED STRAWBERRY AND ELDERFLOWER ETON MESS (ngci*)
Macerated strawberries folded with elderflower-infused cream, crushed meringue, vanilla ice cream finished with a drizzle of strawberry coulis

INDIVIDUAL MASCARPONE TIRAMISU (v)
Espresso-soaked sponge (savoardi) biscuits and a rich mascarpone cream, finished with a generous dusting of cocoa powder

SORBET SELECTION (vg)(ngci*)
Choose any three scoops from our refreshing sorbets: Strawberry and Champagne, Raspberry, or Lemon.

ICE CREAM SELECTION (v)
Choose any three scoops from our refreshing ice creams: Chocoholic Heaven, Salted Caramel, Succulent Strawberry, Honeycomb

CHEESEBOARD (v) 5
Hand selected cheeses, Colliers Welsh Cheddar, French Brie, Stilton with wholegrain crackers, seasonal grapes, Kentish pear and wine chutney

(vg) Vegan (v) Vegetarian (vg*) Vegan Optional (gfa) Gluten Free Alternative

While we offer dishes created with no gluten containing ingredients (NGCI), our kitchen handles wheat/gluten, and cross-contamination could still occur. If you have a food allergy, intolerance or sensitivity, you must speak to your server about ingredients in our dishes before you order your meal.

A 12.5% discretionary service charge will be added to your bill.