

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

CHICKEN, COCONUT AND LEMONGRASS SOUP

A fragrant Thai-inspired soup featuring tender chicken simmered in a rich coconut broth, delicately spiced with lemongrass, galangal, ginger & kaffir lime leaves

BEEF & CHIANTI CROQUETTES

Golden beef & Chianti croquettes. rich, melt-in-your-mouth beef wrapped in a delicate crunch, served on a carrot purée finished with garlic aioli and pea shoots

CHICKEN & 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

VEGETABLE & 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 Pomodoro sauce and roast cherry tomatoes

SMOKED SALMON (gfa)

2.5

Finely sliced smoked salmon served with lemon, capers, dill crème fraîche & sourdough toast

SALADS

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

PORK TENDERLOIN

Tender pork fillet wrapped in smoked bacon, creamed mash, tenderstem broccoli, spinach, peppercorn sauce

MISO BAKED COD

Miso marinated cod loin, carrot purée, tempura vegetables finished with fresh coriander and lemon

CHICKEN AND BLACK TRUFFLE RAVIOLI (va)

Chicken breast with fresh pasta parcels filled with a rich black truffle & ricotta blend, served in a silky Parmesan & truffle cream. Finished with black truffle seasoning & herb oil

BRAISED BEEF WITH CARAMELISED ONION

Slow cooked braised beef, Marco Pierre White gratin potato, carrot purée, spinach, red wine sauce

SIGNATURE HAND RAISED-PIE (vga)

Your choice of deep filled steak and ale with beef gravy or vegan cauliflower, spinach and lentil with Pomodoro sauce, triple-cooked chips, roast carrots and seasonal greens

SMOKY CAULIFLOWER, TOMATO AND AUBERGINE CASSEROLE (vg)

Giant couscous, tomatoes and mixed herbs

FISH & CHIPS (ngci*)(va)

Crispy battered fish of the day, triple-cooked chips, crushed minted peas, tartare sauce and lemon wedge

CHICKEN TIKKA MAKHANI

Marinated chicken, creamy Makhani sauce, Kachumber salad, choice of gunpowder fries or basmati rice

GARLIC & HERB HALF ROAST CHICKEN (ngci*)

1/2 roast chicken, fries, garlic aioli, rocket & Parmesan salad

15oz SLOW COOKED LAMB SHANK (ngci*)

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

SIGNATURE CHEESEBURGER

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, green pesto served with french fries, rocket and tomato salad

8oz RUMP STEAK (ngci*)

5

8oz British rump steak, tripple cooked chips, rocket and Parmesan salad, peppercorn sauce

8oz DRY AGED RIBEYE STEAK (ngci*)

10

8oz 28 day dry aged rib eye steak, triple-cooked chips, rocket and 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

FRENCH FRIES (vg)(ngci*)

4.95

SAUTÉED SPINACH (vg)(ngci*)

4.25

CHILLI & GARLIC TENDERSTEM BROCCOLI (vg)(ngci*)

4.5

TRIPLE-COOKED CHIPS (vg)(ngci*)

4.95

ROCKET & PARMESAN SALAD (v)(ngci*)

4.5

PEPPERCORN SAUCE (v)(ngci*)

3.25

RED WINE JUS (vg)(ngci*)

3.25

SLOW-ROASTED GARLIC AIOLI (v)

3.25

KACHUMBER SALAD (vg)(ngci*)

4.25

DESSERTS

APPLE CRUMBLE CHEESECAKE (v)

Biscuit base cheesecake with an apple crumble twist, served with sweet crumble and apple gel

CHOCOLATE & CARAMEL CHEESECAKE (vg)(gfa)

A rich, plant-based chocolate & caramel cheesecake on an Oreo crumb base, served with vegan vanilla ice cream

CHURROS & DIPS (v)

Warm, freshly fried churros dusted with cinnamon sugar, served with strawberry sauce, rich chocolate dip & dulce caramel

STICKY TOFFEE PUDDING (v)

Rich caramel sauce, vanilla ice cream

DARK CHOCOLATE CAKE (v)

Caramel custard, honeycomb crumb, chocolate sauce

ICE CREAMS (v) & SORBETS (vg)(ngci*)

Choose any three scoops from our refreshing ice cream or sorbet.

ICE CREAMS: chocoholic heaven, salted caramel, succulent strawberry, honeycomb

SORBETS: strawberry & Champagne, raspberry, lemon

(vg) Vegan (v) Vegetarian (va) Vegetarian Option Available (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.