

Courtyard Restaurant

Sample dishes Evening Menu

To Start

Smoked Duck Salad

Rhubarb & Beetroot Ketchup

Beef Short Rib

Onion Treacle

Grilled Mackerel

Cucumber, Gooseberry, Dill, Buttermilk Sauce

Pressed Rabbit & Ham Hock Terrine

Pickled Vegetables, Piccalilli

Beetroot, Carrot and Orange (v)

Salt Baked Beetroot, Orange, Carrot Puree, Beetroot Sorbet

Wild Mushroom Risotto (v)

Truffle Oil, Parmesan

Chicken Roulade

Bacon, Red Onion Marmalade

Tian of Whitby Crab

Avocado, Red Pepper Sauce
(£3.00 supplement on Dinner & DBB package)

To Follow

Confit Duck Leg

Bubble & Squeak, Braised Red Cabbage, Bourguignon Sauce

Sea Bass

Pearl Barley Risotto, Hollandaise Sauce

Roasted Rump of Lamb

Sweet Potato Dauphinoise, Spring Greens, Minted Gravy

Crisp Parmesan & Truffle Gnocchi (v)

Jerusalem Artichoke, Globe Artichoke, Fennel, Salsify, Cauliflower Puree

Oven Baked Salmon

Crushed New Potatoes, English Peas & Chorizo

Slow Cooked Ox Cheek

Bacon Lardons, Mushrooms, Carrots, Mash Potato, Crispy Shallots, Rich Sauce

Open Vegetable Lasagne (v)

Provençal Vegetables, Mushrooms, Spinach, Toasted Pine Nuts

Rump Steak

Triple Cooked Chips, Mushroom, Tomato, Shallots
(£4.00 supplement on Dinner & DBB package)

Crispy Pork Belly

Black Pudding, Dauphinoise Potato, Creamed Bacon & Cabbage

To Finish

Yorkshire Rhubarb Crumble

Honey, Ginger, Custard

Tiramisu

Milk Ice Cream

Dark Chocolate Pave

Cherry Sorbet, Chocolate Crumb

Elderflower & White Chocolate Tart

Strawberry Ice Cream

Sticky Toffee Pudding

Butterscotch Sauce, Milk Ice Cream

Apple Tart Tatin for 2

Rosemary Ice Cream

Lemon Curd Soufflé

Raspberry

Selection of Ice Cream & Sorbet

Selection of Cheese

(£3.50 supplement on Dinner & DBB package)