



Old Elvet, Durham, DH1 3JN
Tel: 0191 386 6821 Fax: 0191 386 7238

Menu One

£38.50 per person

Please select one choice from each course to make up your set menu for the whole of your party.

If you would like alternative suggestions, our Executive Chef would be delighted to discuss this with you.

to Start.....

.....choose from.....

Ham and Pease Pudding Terrine on a Dressed Leaf Salad
accompanied with Beetroot Crisps

Warm Brie and Broccoli Parcels (v)

Lemon Sole and Crab Roulade served with Cucumber Ribbons
and a Lemon Oil

Followed by.....

Sorbet

for your Main Course.....

.....choose from.....

Fillet of Beef filled with Chicken Liver Pate and served with a Béarnaise Sauce

Halibut Supreme served with a Shellfish Broth

Baked Rump of Lamb accompanied with Warm Nicoise Vegetables
and served with a Port Wine Jus

for Dessert.....

.....choose from.....

Chilled Clotted Cream Rice Pudding, with a Berry Compote and Sugar Crust

Trio of Chocolate Torte drizzled with a Sweet Passion Fruit Compote

Pear and Almond Tart with a Citrus Anglaise and Vanilla Ice Cream

to Finish.....

Freshly Brewed Coffee and Petit Fours

If you are concerned about food allergies eg: nuts, you are invited to ask one of our team members for assistance when selecting menu items
(V) - denotes Vegetarian



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Menu Two

£33.50 per person

Please select one choice from each course to make up your set menu for the whole of your party.

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to Start.....

.....choose from.....

Sole and Salmon Roulade served with Cucumber Ribbons
and a Lime Crème Fraiche

Roast Tomato and Red Pepper Soup (v)

Smoked Chicken Terrine on a Rocket Salad served with a Pear Chutney

for your Main Course.....

.....choose from.....

Fillet of Seabass with Wilted Greens and a Hollandaise Sauce

Roast Sirloin of Beef accompanied with Yorkshire Pudding and Creamed Horseradish

Baked Cannon of Lamb wrapped in a Herb Potato Crust
and served with a Port Wine Jus

for Dessert.....

.....choose from.....

Trio of Chocolate Torte drizzled with a Mint Pesto Dressing

Vanilla Crème Brulee and Ginger Biscuits

Glazed Lemon Tart with Candied Citrus Fruits and Caramel Ice Cream

to Finish.....

Freshly Brewed Coffee and Mints

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Menu Three

£30.50 per person

Please select one choice from each course to make up your set menu for the whole of your party.

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to Start.....

.....choose from.....

Prawn Cocktail

Chicken and Sweetcorn Chowder

Tomato and Mozzarella Terrine served on a Rocket Salad
accompanied with a Basil Oil (v)

Wild Mushroom Fricassee with Garlic Scented Cream and Ciabatta Croutons (v)

for your Main Course.....

.....choose from.....

Roast Leg of Lamb accompanied with Mint sauce and Red Wine

Confit Duck Leg served with Honey Roasted Carrots and Pan Juices

Baked Chicken Breast served with Smoked Bacon and a Butter Onion Sauce

Fillet of Lemon Sole accompanied with a Smoked Salmon Cream Sauce

for Dessert...

.....choose from.....

Pear and Almond Tart served with a Warm Anglaise Sauce

Pecan and Chocolate Pie with an Orange Coulis

Cream Filled Choux Buns served with a Dark Chocolate Ganache and Sable Biscuit

Baileys Crème Brulee

to Finish.....

Freshly Brewed Coffee and Mints

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Menu Four
£28.00 per person

Please select one choice from each course to make up your set menu for the whole of your party.

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to Start.....
.....choose from.....

White Onion Soup flavoured with Blue Cheese (v)
Smoked Mackerel Parfait served with a Lemon Dressing and Melba Toast
Smooth Chicken Liver Pate and Orange Salad served with Ciabatta Toast
Goats Cheese served with Marinated Peppers and a Watercress Salad

for your Main Course.....
.....choose from.....

Roast Pork Loin accompanied with Apple Sauce and a Sage Gravy
Chicken Breast served with a Basil and Butter Sauce
Baked fillet of Cod served with Sun Dried Tomatoes and a Butter Bean Ragout
Roast Chicken Breast with Bread Sauce and Gravy

and for Dessert.....
.....choose from.....

Lemon Meringue Pie served with Honeycomb Ice Cream
Trio of Chocolate Torte drizzled with a Mint Pesto Dressing
Baileys Crème Brulee
Vanilla Cheesecake with a Strawberry Compote and Honey Cream

to finish.....
Freshly Brewed Coffee and Mints

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Vegetarian Dishes

Substitute your main course for one of the choices below,
for any vegetarians within your party

Potato Gnocchi with a Blue Cheese Sauce

Butternut Squash Tortellini served with a Parmesan Cream Sauce

Mediterranean Vegetable Cannelloni

Roasted Beef Tomato filled with Spinach and Goats Cheese
served with a Mixed Bean Casserole

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11.11.2010