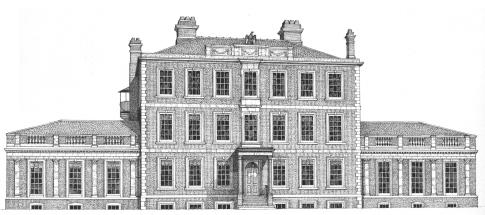




National
Trust



MIDDLETHORPE HALL *Hotel, Restaurant and Spa*

SUMMER LUNCHEON **£15.90 PER PERSON**

**TO INCLUDE A GLASS OF WINE (125ML) AND
HOME-MADE SOUP WITH A SANDWICH OF YOUR CHOICE.**

Monday – Friday (excluding bank holidays and York race days)
***Maximum 8 guests per table and not valid in conjunction with any
other offer***

ALLERGENS AND SPECIAL DIETS:

If a guest has a food allergy or intolerance, we request that they consult a member of staff before deciding what to eat and placing an order, on every occasion, whilst in the Hotel. Whilst we are committed to informing our guests accurately of any allergenic contents in the dishes served here, and also to complying with specific dietary requests, there remains a risk, albeit small, that traces from other dishes may be present in food served here, or on surfaces.

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

SUMMER LUNCHEON MENU

SANDWICHES:

Smoked Salmon and Prawn, lemon crème fraîche
Yorkshire Honey Roast Ham, mature cheddar, piccalilli
Sliced Sirloin of Waterford Farm Beef, horseradish cream, rocket
Roasted Mediterranean Vegetables,
goats' cheese, aged balsamic (V)
Chicken and Chorizo, harissa mayonnaise, baby gem
Free-Range Egg Mayonnaise, tomato, watercress (V)
Bread Selection: white bloomer, brown bloomer,
ciabatta, sourdough

White Wine Selection (125ml) :

Sauvignon Blanc, Viña Pelequen, Vallé Central, Chile, 2018 (V)
Grüner Veltliner, Törley, Etyek-Buda, Hungary, 2017 (Ve)
Pinot Grigio, Sacchetto, DOC, Veneto, Italy, 2017 (Ve)

Red Wine Selection (125ml) :

Sangiovese del Rubicone, Villa Rossi, Emilia-Romagna, Italy, 2017
Tempranillo, Barrica 3, Candidato, Castilla-La Mancha, Spain, 2016 (Ve)
Panul Merlot, Errazuriz Ovalle, Chile, 2017

Rosé Wine (125ml) :

Gris Blanc, G. Bertrand, Languedoc-Roussillon, 2017

Any soft drink can be chosen as an alternative

Any of the above wines are available in 175ml for an additional £2.00 per glass

The following items are available but not included in the Al-Fresco price.



PUDDINGS:

Chocolate Sundae, whipped salted caramel, chocolate orange ice-cream,
brownie, Chantilly cream and chocolate sauce, £8.00
Tart of the Day, slice of home-made tart with garnish..... £9.50
Eton Mess £7.00
Strawberries and Cream £7.50
British and Irish Cheese, tomato chutney, grapes, celery..... £12.50
Selection of Home-made Ice-creams and Sorbets..... £6.50



Tea/Coffee, Cappuccino/Espresso/Latté with fudge..... £5.00

V – Suitable for Vegetarians Ve – Suitable for Vegans