



MIDDLETHORPE HALL & SPA

Luncheon Menu

Three-courses £33.00 per person

Two-courses £26.50 per person

Pea Velouté

mint jelly, garden vegetables, truffle cream (V)

Cod Cheeks

curry, coconut, dahl

Salmon Rilletes

beetroot, dill, Scotch quail egg, lemon crème fraîche

Ham Hock

celeriac, apple, black pudding



Herb Gnocchi

goat's curd, Isle of Wight tomatoes, basil (V)

Sea Trout

watercress, horseradish, Whitby crab

Roast Chicken

ras el hanout, apricot, buttermilk

Ox Cheek

potato terrine, girolles, caramel onions, parsley



Raspberry Tart

white chocolate, lemon, mint

Strawberry Cheesecake

basil ice-cream, meringue, compressed strawberries

Praline

chocolate brownie, praline mousse, hazelnut crumb

Selection of Home-made Ice-cream and Sorbets

A Selection of British Cheeses

*Middlethorpe mulled pear, grapes, chutney,
crackers and watercress (£3.50 supplement)*



'Ethically sourced' Coffee and Fudge (£5.00)

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.