



MIDDLETHORPE HALL & SPA

Festive Luncheon Menu

***Available Monday to Saturday inclusive
Three courses £55.00, two courses £44.00***

Garden Squash Velouté, chestnut arancini, fricassée, Madeira jelly
(G, D, CE, E, SD, N, V)

Salmon Tartare, lime, dill, horseradish, sourdough
(G, D, F, SD)

Sea Bream, ratatouille risotto, saffron aioli, basil
(G, D, F, SD)

Guinea Fowl Pressing, blackberry and apple jam, parsnip, brioche
(G, D, SD, E, CE)



Truffle Potato Agnolotti, crispy duck egg, baby spinach, truffle and chive butter
(G, D, E, CE, V)

Stone Bass, crab fritter, langoustine bouillbaisse, sea aster
(G, D, SD, F, E, C, CE, M)

Braised Ox Cheek, champ mash, bourguignon, parsley root
(G, D, CE)

Waterford Farm Roast Turkey, 'traditionally garnished'
(G, D, SD, CE, E)

***vegetables are carefully chosen to accompany each main course;
additional vegetables are available upon request***



Middlethorpe Christmas Pudding, rum anglaise, fig compôte, redcurrant
(G, D, SD, E, N)

Huila Chocolate, mulled pear, chestnut crèmeux, hazelnut ice-cream
(G, D, E, N, SD)

Blackberry Cheesecake Tart, fromage blanc, blackberry meringue, mint
(G, D, E, SD)

A Selection of Four British Cheeses, plum chutney, grapes, celery, poppy seed crackers
(D, N, SE, G, E)



'Ethically sourced' Coffee or Tea, mini mince pies and brandy butter (G, D, E, SD) (£8.00)

ALLERGEN KEYS

(G) contains Gluten	(M) contains Molluscs
(CE) contains Celery	(MU) contains Mustard
(E) contains Eggs	(N) contains Nuts
(L) contains Lupin	(P) contains Peanuts
(D) contains Dairy	(SE) contains Sesame
(SD) contains Sulphites	(S) contains Soya
(C) contains Crustaceans	(F) contains Fish
	(V) Vegetarian

SPECIAL DIETS, ALLERGIES AND GENETICALLY MODIFIED FOOD:

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 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.

Whenever possible, Chef will be pleased to offer alternatives to the dishes shown above for guests staying for a longer visit, or who prefer a different style of cooking.

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