

ALDWARCK MANOR GOLF & SPA HOTEL

WINTER MENU

APPETISERS

Marinated Olives (v)	£3.50
Red Pepper & Garlic Hummus: toasted flatbread (v)	£3.50

SHARING BOARDS

Baked Camembert, Onion chutney, toasted soda bread	£13.00
Charcuterie : prosciutto ham, salami Milano, chorizo, beef Bresola, pickles & sourdough	£14.50

STARTERS

Game terrine, truffle cream dressing, toasted brioche	£7.50
Chicken liver parfait, Toasted sour dough bread, fig jam	£5.00
Goats cheese & potato cake, honey roast beetroot, (v)	£6.50
Home cured salmon, capers, horseradish cream, lemon, buttered rye bread	£7.50
Market soup of the day (v)	£5.50
Pan Fried Mackerel, potato salad, crispy egg, salsa verde	£7.00
Poached pear, Roquefort & endives salad (v) Caramelised walnuts	£6.50
Braised pig's cheek, black pudding hash, roasted apple, celeriac puree, red wine jus	£6.50

Guests who are dining on an inclusive package have an allocation of £26 to spend on a three course dinner or £21 for two courses. Any amount above the £26 allocation will be incurred as a charge.

If you have any concerns regarding food allergens please ask a member of staff and you will be provided with detailed information on each dish

NUTRITIONAL AND HEALTHY OPTIONS

With many people wanting healthier food, QHotels has chosen to work with one of UK's top nutritionists Theresa Millman and Michelin starred Chef John Wood to create a set of well-balanced tasty dishes.

There are many different aspects to eating a more healthy and well balanced diet, therefore when creating these items, we have designed dishes that are low in gluten, low in fat, but high in essential nutrients and vitamins, whilst ensuring they are tasty, fulfilling and can be eaten as part of a good calorie controlled diet.

Miso baked salmon with a quinoa, feta and avocado salad with a spicy tomato, coriander dressing.	£7.00
Beetroot kale and goats cheese salad	£6.00

Winter vegetable and bean casserole with a rich tomato sauce, mashed celeriac.	£12.00
Poached chicken, baby gem salad with a yoghurt Caesar dressing.	£13.50

Roasted pears with a quark chocolate pot	£7.00
Blackberry and vanilla yoghurt brûlée	£7.00

SIDES

£3.50

Sauté potatoes, parsley butter

Roasted root vegetables with tarragon butter

Green beans with roasted shallots

Sweet potato fries

French fries

Chunky chips

Mashed potato

Mixed leaf salad, house dressing

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Q GRILL

All our steaks have been carefully selected from British herds, and are aged for 28 days.

283g Côte de bœuf £29.00

227g Rib-eye Steak £22.00

283g Pork T Bone £17.50

Served with baked portobello mushrooms, garlic & herb roasted tomato, steak chips. Béarnaise Sauce, black pepper sauce or selection of flavoured mustards.

150g Minute sirloin steak & frites £15.00

Served with baked portobello mushrooms, garlic & herb roasted tomato

QBurger served with smoked bacon, crispy fried onions, mature Cheddar cheese, brioche bun, green tomato relish & fries £13.50

Grilled whole plaice, caper & lemon butter sauce £14.00
Green beans with roasted shallots, crushed parsley potatoes

MAINS

Slow roast feather blade of beef, £16.50
Horseradish mash, roasted root vegetables

Pumpkin ravioli (v), sage Roasted butternut squash, sage & onion butter £12.50

Pan fried sea bass, crab & samphire risotto, citrus oil £15.00

Slow cooked belly pork, bubble and squeak & celeriac puree £16.00
Red wine jus

Beer battered haddock, chunky chips, mushy peas, lemon, tartar sauce £14.00

Poached Gnocchi (v) Tomato & basil sauce, parmesan crisp £13.00

Pot roasted breast of chicken, gratin potatoes, fine beans, pan juices £15.00

Moules Marinière, served with fries £10.00

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DESSERTS

Sticky toffee pudding , Butterscotch sauce, toffee ice cream	£6.00
Dark Chocolate mousse , toffee popcorn, chocolate soil	£6.00
Apple tartan cinnamon ice cream	£6.50
Mandarin cheesecake , dark chocolate sauce	£5.50
Tiramisu , pistachio maccaroons	£6.50
Selection of Yorkshire cheeses with spiced pear chutney & savoury biscuits	£8.50

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