

LAKE SIDE

RESTAURANT

TASTER MENU

Six course taster menu dishes are a dainty sample taken from, or are a slight variation of, the à la carte menu.

Guests staying on a dinner inclusive break are invited to dine from the taster menu. Alternatively, should a guest wish to dine from the à la carte menu the small supplements noted in brackets will apply.

Aubergine Caviar

Buttered garlic Melba toast

Roast Guinea Fowl

Crispy root vegetables, autumn game jus

Tempura Weaver Fish

Fennel emulsion

Sweet Potato Chilli Velouté

Lemon oil

Seared Sea Bass

Crayfish emulsion, samphire fritters

Anna Longthorp from Howden Pork Belly

Buttery mashed Maris Piper, cider jus

Wild Mushroom Risotto

Reggiano shavings

Chocolate Delice

Aztec style, hazelnut ice cream

Madagascar Vanilla Cheesecake

Homemade roasted white peach sorbet

Barncliffe style Brie

Biscuits

£32.⁹⁵

per person

Still or sparkling mineral water, 1 litre - £3.50

Cafetière Java bean coffee, Chevin own recipe fudge - £2.65 per person

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Olive and Sun Blushed Artisan Focaccia

Harissa dip

Smoked Chicken Tempura

Sweetcorn velouté

Cured Salmon

Pickled red radish, white beets, fat broad beans

Curried Parsnip Soup

Lime crème fraîche

Confit Duck Hash

Poached egg, tarragon jus

Pan Roasted Salmon

Chorizo, dill roasties, hazelnut foam

Warm Potato Gnocchi

Yorkshire artichokes, olives, buffalo mozzarella

Caramel Apple Tart Tatin

Cinnamon ice cream

Liam's Classic Italian Tiramisu

Yorkshire Blue

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Chicken Liver Pâté

Warmed brioche

Pork Scotch Egg

Market spinach, spring onion, Hollandaise

Whitby Crab

Salmon terrine, cucumber and wasabi jelly

Yorkshire Artichoke and Saffron Soup

Seared Mackerel

Hazelnut crumb, pickled red radishes, potato salad, beetroot

Roasted Lamb Rump

Basil mash, oregano and tomato stew, buttery fondant potato

Spinach Lasagne

Wild mushrooms, olives, Yorkshire Gold Cheese

Candied Fruits

Coconut flavoured panna cotta

Hot Madagascar Vanilla Rice Pudding

Crisp plum fritters

Ribblesdale Cheese

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