



## **THE LIBRARY MENU**

### **APERITIF COCKTAILS**

**The Conservatory Classic**  
Sparkling Wine with Cognac & Sugar Cube  
£10.00

**Elderflower Cosmo**  
The classic Cosmopolitan with a rural twist  
£8.00

### **STARTERS**

Organic Scottish Salmon – Three Ways.  
£9.95

North Sea Salt Cod Beignets in Matfen Magic Ale Batter,  
Sweet Chilli Jam, Lemon Oil.  
£6.50

Grilled Polenta, Confit Tomatoes, Wye Valley Asparagus,  
Red Onion & Blue Cheese Salsa.  
£7.50

Foie Gras Crème Brulee, Truffle shortbread with Fig & Port Compote  
£10.50

Game Pie, Orange Marmalade, Fennel & Apple Salad.  
£6.50

Today's Freshly Made Soup.  
£6.50

*Guests Staying In The Hotel On A Dinner, Bed And Breakfast Rate Have A £32.00 Food  
Allocation Towards Dinner Per Person.  
(Cannot Be Redeemed Against Wine & Beverages)*

Matfen Hall Hotel cannot guarantee that any item on this menu is free from nuts or nut traces and that all fish will be totally free from bones. No items required to be labelled as containing GM materials are used in the preparation of this menu. Please let one of the team know if you have any allergies or dietary requirements.



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### MAIN COURSES

Northumberland Rib Eye Steak, Field Mushroom, Provencal Tomatoes, Crispy Shallot Rings, Hand Cut Chips, Béarnaise Sauce.

£22.00

Pot Roast Breast of Corn Fed Chicken, Hand Rolled Pasta, Summer Garden Greens & Girolle Mushroom Cream.

£19.00

Roast Delice of Halibut, with Sorrel Crust, Ratte potatoes & wilted Summer Greens, Red Onion Balsamic Puree.

£23.50

Roast Confit Shoulder & Loin Persillé of Matfen Estate Lamb, Gratin Dauphinoise, Caramelised Shallots, With Ratatouille & Thyme Jus & Oil.

£21.00

Fillet of Sea Trout, Butter Beans & Chorizo Casserole,  
Sea Vegetables & Saffron Mussels.

£19.00

Artichoke & Black Summer Truffle Risotto, Rocket Salad & Shaved Doddington Cheese.

£19.00

Spring Vegetable Mille-Feuille, Braised Fennel,  
Red Pepper & Tomato Coulis, Garden Herbs.

£21.00

### SIDE ORDERS

£3.95

Creamed Savoy Cabbage  
Seasonal Vegetables

French Beans & Shallots  
Hand Cut Chips

Buttered New Potatoes

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### DESSERT

Red Fruits in Chardonnay gelée, Lime Mousse, Lemon Cake  
£7.25

Summer Pudding with Basil Ice-Cream  
£6.75

Lemon Crème Brûlée, Lemon & Basil Biscotti.  
£6.50

Strawberry Mint Soufflé, Wild Strawberry Sorbet, Strawberry Compote,  
*(Please Allow Ten Minutes)*  
£8.25

Baked Blueberry Cheesecake With Vanilla Ice Cream.  
£6.50

Selection of Local Cheese & Biscuits With Homemade Chutney.  
£9.95

### DESSERT WINES

Valdivieso Eclat Botrytis Semillon 2011	37.5Cl	£27.00
Chile	5Cl Glass	£5.00
Vietti Cascinetta Moscato D'asti 2012	37.5Cl	£36.00
Italy		
Royal Tokaji	50Cl	£40.00
Hungary	5Cl Glass	£8.00

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