

SWINTON PARK
SAMPLE CLASSIC DINNER MENU



==

CURED SWINTON TROUT
PICKLED VEGETABLES, WASABI, SQUID CRACKER

ROSE GARLIC BRAISED PIGEON
BLACK PUDDING, MILK POACHED CELERIAC, CRISP POTATO, WATERCRESS

GLAZED MONKFISH CHEEK
PIG'S HEAD CROQUETTE, ARTICHOKE PUREE, RED WINE SAUCE

DUCK AND FOIE-GRAS
RILLET OF DUCK, FOIE-GRAS, PRALINE, RHUBARB AND GINGERBREAD

==

MIDDLE WHITE PORK
FILLET, BRAISED CHEEK, MADEIRA SAUCE, SMOKED POTATO PUREE, POACHED QUINCE

FILLET OF STONE BASS
JEERA SPICED MUSSELS, FENNEL PUREE, SAUTEED GREENS, SOUSED FENNEL

SWINTON PHEASANT
*POACHED BREAST, CHARRED LEEKS, POULTRY TRUFFLE BUTTER SAUCE,
MUSHROOMS AND GARDEN KALE*

FILLET OF HALIBUT
BARLEY, ROOT VEGETABLES, OXTAIL, GARLIC PUREE, RED WINE SHALLOTS

==

WHITE CHOCOLATE MOUSSE
SESAME AND PEANUT, SALTED CARAMEL ICE CREAM

PEAR AND PRALINE
SET PRALINE CARAMEL, PEAR SORBET, VANILLA POACHED PEAR

LEMON
LEMON CURD, MERINGUE, SWEET PASTRY, LEMON SORBET

ROASTED PINEAPPLE
ALMOND CAKE, ANISE ICE CREAM, PINEAPPLE GEL, ALMONDS

YORKSHIRE CHEESES
*A SELECTION OF LOCAL SEASONAL CHEESE, SERVED WITH THEIR OWN GARNISHES
(SUPPLEMENT AS EXTRA COURSE £10.50)*

==

£55.00 per person

==

Selection of Tea or Coffee served with Petit Fours £3.75

Liqueur Coffee served with Petit Fours £7.75