

Harrogate Brasserie Winter Menu

STARTERS

Soup Du Jour

Classic Prawn Cocktail

Chicken Liver Parfait Served with Cumberland Sauce & Melba Toast

Deep Fried Brie with a Sweet Chilli & Tomato Dressing

Warm Salad of Sautéed Chorizo Sausage, Red Peppers & Mushrooms

Creamy Garlic Mushrooms with Gruyere Cheese

Oak Roast Salmon Fish Cakes with Chunky Tartare Sauce

Smoked Mackerel & Broccoli Penne Pasta with Chive & Saffron Cream

MAIN COURSES

All Served with Seasonal Vegetables

Breast of Chicken, Pancetta Bacon & Stilton Cream

Grilled Salmon Steak with Petit Pois & Crushed Chive New Potatoes

Slow Roast Shoulder of Lamb served on a Bed of Mash with a Redcurrant Jus

Slow Roast Pork Collar, Black Pudding with Apple Compote

Steaks/Fish of the day See the Daily Blackboard Menu

VEGETARIAN

Grilled Goats Cheese baked in Pastry with Tomato & Fig Chutney & Rocket Salad

Broccoli, Spinach & Blue Cheese Pancakes with Provencale Sauce

DESSERTS

Traditional Vanilla Crème Brûlée

Brandy Snap Basket with a Trio of Ice Creams

Fresh Fruit Salad Served with Raspberry Sorbet

Strawberry Shortbread with Chantilly Cream

Black Forest Chocolate Brownie with Cherry Ice Cream

Dark & White Chocolate Terrine with Mandarin Compote

Stilton & Grapes with a glass of Grahams NV Port

Selection of Taylors of Harrogate Coffees & Teas

ALLERGY ADVICE Some of our menu items contain nuts, seeds and other allergens. There is a small risk that tiny traces may be in any dish or food served here.

PLEASE ASK STAFF FOR MORE INFORMATION