

Spring into Summer Menu 2008

Early Birds – Order between 5.30pm & 7pm - 2 course £12.50 thereafter 2 course £18.50.

You may be requested to vacate the table by 8.15pm

Starters - £5.00

- Home-made Soup of the Day
- Chicken Liver Parfait with Cumberland Sauce & Melba Toast
- Salmon & Dill Fishcake with Home-made Tartar Sauce
- Deep Fried Golden Brie with Sweet Chilli & Red Pepper Marmalade (V)
- Warm Salad of Pancetta & Wild Mushrooms with Poached Egg
- Grilled Goats Cheese Brushetta with a Caramelised Shallot & Thyme Jam (V)
- Warm Salad of Sauteed New Potatoes, Green Beans & Sweet Red Peppers with Marinated Black Olives (V)

Main Course - 13.50

- Includes seasonal vegetables (Home-made Chips £1.00)
- Confit Leg of Duck on a bed of Braised Red Cabbage with a Honey & Orange Sauce
- Slow Roast Shoulder of English Lamb with Roast Garlic Mash & a Redcurrant & Rosemary Jus
- 8oz Rump Steak with Sauteed Mushrooms, Peppercorn Sauce & Home-made Chips
- Medallions of Pork Fillet wrapped in Bacon with Wholegrain Mustard Mash & Red Wine Jus
- Roast Mediterranean Vegetable & Three Bean Ragout Topped with Melted Mozzarella & a Focaccia Crouton (V)
- Mediterranean Vegetables on Focaccia Bread topped with Mozzarella Cheese (v)
- Roast Fillet of Scottish Salmon on a Potato & Herb Rosti with Asparagus & Bearnaise Sauce
- Roast Breast of Free-Range Chicken stuffed with Apples, Pecan Nuts & Smoked Cheese, served with a Sage & White Wine Cream Sauce.

Desserts - £5.00

- Classic Crème Brulee with Home-Made Shortcake Biscuit
- Trio of Ice Cream served in a Brandy Basket
- Fresh Rhubarb and Ginger Crumble served with Vanilla Crème Anglais
- Stilton & Grapes with a glass of Grahams NV Port
- Something Chocolate...
Please ask for today's selection or see the Specials Board
- Pancake Tagliatelle with Vanilla Ice Cream, Chocolate Sauce & Orange Syrup
- The Chefs Selection of Fine Cheeses served with Fruits, Home-made Chutney & Biscuits (Supp £1.50)

Tea & Coffee

- Filter Coffee & Mints £2.20
- Fresh Decaffeinated Coffee £2.20
- Cappuccino £2.20
- Liqueur Coffee £5.00
- Espresso £1.50
- Pot of Tea £2.00
- Speciality Tea £2.00
- Hot Chocolate £2.50

The restaurant operates a policy of **NOT** adding a service charge. Any tips will be donated to S.O.D.T.E. with thanks.

R&J Catering Butchers are delighted to supply the Harrogate Brasserie Hotel with all locally sourced produce from the Harrogate area
Source the Best, Buy the Best, Eat the Best.

The Harrogate Brasserie, 26-30 Cheltenham Parade, Harrogate, HG1 1DB

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