

# The Bridgewalk Restaurant

WALTON HALL

We operate a rotation of four menus over each two or three month period. Here are the menus for September - November 2017  
Please ask reception if you would like to know which is running on any particular night. These menus are subject to change.

## Menu 1

### Goat's Cheese

Warm Tartlet, Creamy Mousse, Autumn Figs, Walnuts, Yorkshire Honey

### Game Terrine

Port Wine Jelly, Spiced Beetroot Relish, Melba Toast

### Sea Fish Medley

Salmon Mousse, Mackerel Pate, King Prawns, Marinated Fennel

### Butternut Squash Veloute

Coconut Cream, Dark Pumpkin Oil



### Rump of Dales Lamb

Puy Lentils, Stewed Tomatoes, Lamb Gravy

### Breast of Pheasant

Savoy Cabbage, Roast Chestnuts, Game Gravy

### Sea Bass Fillets

Wild Mushrooms, Sorrel & White Wine Butter Sauce

### Spinach & Ricotta Filo Parcel

Soft Leeks, Sauce Mornay, Herb Oil

### 28 Days Aged Beef Fillet Steak

Wild Mushrooms, Rich Red Wine Reduction  
(£4.95 Supplement)

### 10oz Rib Eye Steak

Roast Cherry Tomatoes, Peppercorn Sauce  
(£2.95 Supplement)

## Menu 2

### Ham Hock Terrine

Pickled Sweet Vegetables, Piccalilli Puree, Brioche

### Confit Duck Leg

Bubble & Squeak, Orange Sauce

### Risotto

Wild Mushrooms, Spring Onions, Parmesan Crisps

### Root Vegetable Soup

Pearl Barley, Parsley Pesto



### Peppered Venison Steak

Jerusalem Artichoke Lyonnais, Juniper Berry Sauce

### Breast of Knabbs Hall Chicken

Poultry Mousse, Swede Puree, Grainy Mustard Sauce

### Fillet of Scottish Salmon

Braised Fennel, Creamy Sauce Hollandaise

### Vegetable Curry

Steamed Rice, Naan Bread

### 28 Days Aged Beef Fillet Steak

Wild Mushrooms, Rich Red Wine Reduction  
(£4.95 Supplement)

### 10oz Rib Eye Steak

Roast Cherry Tomatoes, Peppercorn Sauce  
(£2.95 Supplement)

## Menu 3

### Fig Tarte Tatin

Caramelised Sweet Baby Onions, Goats Cheese & Rocket Salad

### Mussels Marinere

With White Wine Cream & Chopped Parsley

### Duck & Fig Terrine

Autumn Fruit Chutney, Pickled Sweet Carrots, Brioche

### Celeriac Veloute

With Brussels Sprouts & Smoked Bacon



### Shank of Dales Lamb

Slow Braised Sweet Red Cabbage, Lamb Gravy

### Guinea Fowl Breast

Parsnip Puree, Roast Parsnips, Parsnip Drop Scone, Rosemary Jus

### Cod Loin Steak

Braised Spiced Puy Lentils, Chorizo, White Wine Cream

### Pancakes

Stir-fried Vegetables, Stewed Tomatoes, White Wine Cream

### 28 Days Aged Beef Fillet Steak

Wild Mushrooms, Rich Red Wine Reduction  
(£4.95 Supplement)

### 10oz Rib Eye Steak

Roast Cherry Tomatoes, Peppercorn Sauce  
(£2.95 Supplement)

## Menu 4

### Risotto

Leek & Wild Mushrooms, Spring Onions, Mascarpone

### Sea bass Fillet

Courgettes Spaghetti, Marinated Garlic King Prawns

### Wood Pigeon Salad

Seared Breast, Pear & Walnut, Smoked Bacon Lardons

### Spiced Carrot Soup

Split Red Lentils, Natural Yoghurt



### Pork Tenderloin

Parma Ham, Roast Celeriac & Apple, Port Wine Reduction

### Breast of Gressingham Duck

Braised Red Cabbage, Rich Plum Sauce

### Herb Crusted Salmon

Soft Leeks, Saffron Butter Sauce

### Wild Mushroom Wellington

With Butternut Squash, Caramelised Onion, Tomato & Herb Sauce

### 28 Days Aged Beef Fillet Steak

Wild Mushrooms, Rich Red Wine Reduction  
(£4.95 Supplement)

### 10oz Rib Eye Steak

Roast Cherry Tomatoes, Peppercorn Sauce  
(£2.95 Supplement)

All menus include Chef's selection of desserts and coffee

2 courses £27.50 per person • 3 courses and coffee £35.00 per person

Allergen information can be obtained upon request and is as accurate as possible

AA ROSETTE AWARD FOR CULINARY EXCELLENCE