

# The Bridgewalk Restaurant

## WALTON HALL

We operate a rotation of four menus over each two or three month period. Here are the menus for March to May 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

**Goats Cheese Tortellini**  
Sun Blushed Tomatoes, Basil Pesto Cream

**Scottish Salmon**  
Confit Fillet, Gravalax & Smoked Salmon Mousse, Radish Salad

**Chicken & Apricot Terrine**  
Pickled Sweet Vegetables, Chutney, Brioche

**Creamed Celeriac Soup**  
Buttered Savoy Cabbage, Smoked Bacon



**Rump of Dales Lamb**  
Crushed Peas, Rosemary & Redcurrant Jus

**Pork Tenderloin**  
Parma Ham, Parsnip Textures, Honey & Grain Mustard Sauce

**Sea Bass Fillets**  
Flash Fried Samphire, Prawn & Spring Onion Butter

**Spinach & Cheese Filo Parcel**  
Braised Leeks, White Wine Cream Sauce

### Menu 3

**Duck Rilette**  
Smoked Duck Breast, Orange Salad, Melba Toast

**Smoked Mackerel Pate**  
Local Rhubarb Textures, Horseradish Cream, Grilled Cornish Mackerel Fillet

**Pea and Ham Soup**  
Smoked Bacon Lardons, Creme Fraiche

**Mushroom Tortellini**  
Soft Leeks, Toasted Nuts, Truffle Oil



**Dales Spring Lamb**  
Roast Rump, Flash Fried Samphire, Thyme Jus

**Pork Tenderloin Tournedos**  
Wrapped in Smoked Bacon, Apple and Rhubarb Compote, Natural Gravy

**Fillet of Scottish Salmon**  
Braised Soft Leeks, Creamy Hollandaise

**Vegetable Pastry Crown**  
Caramelised Red Onion, Cranberry, Brie, Stewed Tomatoes

### Menu 2

**Risotto**  
Sautéed Wild Mushrooms, Spring Onions, Parmesan Crisps

**Seabass Fillet**  
Radish Salad, Samphire, Clear Sea Fish Consomme

**Spring Minestrone Soup**  
Basil Pesto, Garlic Croutons

**Ham Hock Terrine**  
Rhubarb Relish, Piccalilli Puree, Soused Vegetables



**Breast of Gressingham Duck**  
Pickled Sweet Red Cabbage, Orange and Grand Marnier Sauce

**Peppered Venison Steak**  
Jerusalem Artichoke Lyonnais, Dark Chocolate Sauce

**Cod Loin Steak**  
Crushed Peas, Warm Creamy Sauce Tartar

**Pancakes**  
Stir-Fried Vegetables, Tomato Herb Stew, Fondue Sauce

### Menu 4

**Salmon and Prawn Mousse**  
Fennel, Orange Salad, Pickled Cucumbers, Horseradish Creme Fraiche

**Trio of Chicken**  
Breast Terrine, Liver Pate, Leg Ballotine, Fruit Chutney and Brioche

**Goats Cheese Tartlet**  
Red Onion Marmalade, Beetroot Salad, Aged Balsamic

**Butternut Squash Soup**  
Toasted Almonds, Coconut Cream, Dark Pumpkin Oil



**Venison Steak**  
Pickled Red Cabbage, Raisins, Maderia Jus

**Breast of Knabbs Hall Chicken**  
Sautéed Woodland Mushrooms, Creamed Celeriac, Tarragon Gravy

**Monkfish Tail**  
Parma Ham, Samphire, White Wine Beurre Blanc

**Vegetable Moussaka**  
Char-Grilled Aubergine, Cheese Cream, Roast Mediterranean Vegetables

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