

The Bridgewalk Restaurant

WALTON HALL

We operate a rotation of four menus over each two or three month period. Here are the menus for June - August 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

Duck & Fig Terrine
Pistachios, Parma Ham, Pea & Broad Bean Mousse, Toasted Bread

Salmon Rillettes
Fennel Orange Salad, Horseradish Cream, Pickled Cucumbers

Goat's Cheese
Warm Tartlet, Creamy Mousse, Cherry Tomatoes, Beetroot

Tomato & Red Pepper Soup
Crème Fraiche, Garlic Croutons, Basil Oil



Knabbs Hall Chicken Breast
Sweet Corn Fritters, Smoked Bacon, Rich Red Wine Reduction

Rump Of Dales Lamb
Warm Cous Cous Salad, Spiced Onion & Olive Sauce

Sea Trout Fillet
Buttered Samphire, Saffron Butter Sauce

Mediterranean Vegetable Risotto
Spring Onions, Parmesan Shavings, Herb Oil

28 Days Aged Beef Fillet Steak
Sautéed Wild Mushrooms, Rich Red Wine Reduction
(£4.95 Supplement)

10oz Rib Eye Steak
Roast Cherry Tomatoes, Peppercorn Sauce
(£2.95 Supplement)

Menu 2

Chicken Liver Parfait
Brandy Butter, Port Wine Jelly, Melba Toast

Grilled Mackerel Fillets
Tomato & Rocket Salad, Mustard Seed Dressing

Chilled Melon
Trio of Melon Pearls, Ginger Syrup

Fresh Pea Soup
Smoked Bacon Lardons, Chives Crème Fraiche



Pork Tenderloin
Parma Ham, Butter Beans, Spiced Chorizo, Apple Cider Jus

Peppered Venison Steak
Grilled Courgettes, Wilted Spinach, Tarragon Jus

Fillet of Scottish Salmon
Braised Fennel, Creamy Hollandaise

Spinach & Ricotta Filo Parcel
Tomato & Herb Stew, Cheese Cream Sauce

28 Days Aged Beef Fillet Steak
Sautéed Wild Mushrooms, Rich Red Wine Reduction
(£4.95 Supplement)

10oz Rib Eye Steak
Roast Cherry Tomatoes, Peppercorn Sauce
(£2.95 Supplement)

Menu 3

Ham Hock Terrine
Grain Mustard, Leeks, Piccalilli, Pea Puree

Confit Duck Leg
Pineapple & Pak Choi, Ginger Soy Dressing, Sesame Seeds

Prawn & Crayfish Cocktail
Mango Chunks, Crisp Leaves, Tangy Classic Marie Rose Sauce

Chilled Gazpacho Soup
Croutons, Chopped Hard Boiled Egg



Slow Braised Lamb Shank
Crushed Peas, Rosemary & Red Currant Jus

Breast of Gressingham Duck
Gooseberry & Marjoram Onions, Orange Sauce

Wild Mushroom Pancakes
Spring Onions, Cheese Cream Sauce, Truffle Oil

Sea Bass Fillets
Flash Fried Samphire, Prawn & Chive Butter Sauce

28 Days Aged Beef Fillet Steak
Sautéed Wild Mushrooms, Rich Red Wine Reduction
(£4.95 Supplement)

10oz Rib Eye Steak
Roast Cherry Tomatoes, Peppercorn Sauce
(£2.95 Supplement)

Menu 4

Pea Risotto
Rocket, Parmesan Crisps, Pesto Dressing

Duck Rillettes
Smoked Duck Breast, Gooseberry Jelly, Pickled Vegetables

Sea bass Fillet
Rocket, White Bean & Orange Salad

Asparagus Soup
Chopped New Potatoes, Asparagus Tips, Chives Crème Fraiche



Breast of Knabbs Hall Chicken
Smoked Bacon, Savoy Cabbage, Tarragon Gravy

Venison Steak
Wild Mushrooms, Dark Chocolate Sauce

Cod Loin Steak
Courgette Spaghetti, Creamy Saffron Butter Sauce

Mediterranean Vegetable Wellington
Creamed Leeks, Herb Oil

28 Days Aged Beef Fillet Steak
Sautéed 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