

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 Lamb 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 £25.00 per person • 3 courses and coffee £32.50 per person
Allergen information can be obtained upon request and is as accurate as possible

AA ROSETTE AWARD FOR CULINARY EXCELLENCE