

# The Bridgewalk Restaurant

WALTON HALL

We operate a rotation of four menus over each two or three month period. Here are the menus for January-March 2018  
Please ask reception if you would like to know which is running on any particular night. These menus are subject to change.

## Menu 1

### Sea Bass Fillet

Fennel, Orange Salad, Toasted Sesame Seeds

### Goats Cheese

Warm Tartlet, Creamy Peppered Mousse, Beetroot Textures

### Venison Terrine

Rhubarb Chutney, Pickled Sweet Vegetables, Sour Dough Bread

### Mushroom Veloute

Sautéed Wild Mushrooms, Truffle Oil



### Pork Fillet

Parma Ham, Black Pudding, Candied Walnuts, Port & Apple Jus

### Dales Lamb Rump

Leek & Mixed Beans Cassoulet, Rosemary Gravy

### Spiced Salmon Fillet

Tikka Masala, Coconut Rice, Natural Yoghurt

### Seasonal Vegetable Wellington

Stewed Tomatoes, Cheese Cream, 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

Spring Onions, Piccalilli, Pickled Vegetables

### Wood Pigeon Breast

Lentil Salad, Bacon, Candied Apples

### Mussels Marinere

White Wine Cream Sauce, Chopped Parsley

### Leek & Potato Soup

Crème Fraiche, Crisp Leeks



### Venison Steak

Jerusalem Artichoke Lyonnaise, Port & juniper Berry Reduction

### Breast of Knabbs Hall Chicken

Parsnip Puree, Roast Parsnips, Parsnip crisps, Poultry Gravy

### Sea Bass Fillet

Sautéed Wild Mushrooms, Roast Fennel, Pernod Cream

### Savoury Pancakes

Roast Vegetables, Tomato Stew, Cheese 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 3

### Chicken Terrine

Poached Pear, Red Currant Jelly, Brioche

### Trio of Salmon

Creamy Mousse, Coarse Rillettes, Cured Gravlax, Pickled Vegetables

### Butternut Squash Veloute

Coconut Cream, Dark Pumpkin Oil

### Mushroom Tortellini

Soft Leeks, Toasted Nuts, Truffle Oil



### Rump of Dales Lamb

Roast Baby Onions, Squash, Lamb Gravy

### Spiced Duck Breast

Flash Fried Pak-Choi, Pineapple & Chilli, Honey Soy Gravy

### Cod Loin Steak

Walnut Crust, Parsnip Puree, White Wine Beurre Blanc

### Vegetable Pastry Crown

Potato, Roast Chestnuts, Stilton Cream, Puff Pastry, Stewed Tomatoes

### 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

Butternut Squash, Mascarpone, Parmesan Crisps

### Mackerel

Smoked Pate & Grilled Fillet, Rhubarb Orange Salad

### Roast Parsnip Soup

With Rosemary, Chestnuts

### Confit Duck Leg

Savoy Cabbage, Smoked Bacon, Toasted Chestnuts



### Peppered Venison

Celeriac, Lentil & Raisins, Rich Red Wine

### Breast of Knabbs Hall Chicken

Poultry Mousse, Soft leeks, Wild Mushrooms

### Sea Bream Fillets

Roasted Marinated Fennel, Orange Salad, Pernod Cream

### Spinach & Ricotta Filo Parcels

Mixed Bean Cassoulet, White Wine Cream, 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)



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