

WEST PARK

RESTAURANT & BAR

MOTHERING SUNDAY

SUNDAY 31ST MARCH 2019

2 Courses £24.95 per person, 3 Courses £28.95 per person



STARTERS

PEA & ASPARAGUS SOUP Mint Crème Fraiche, Artisan Bread (V)

HAM HOCK TERRINE Parsley Mayonnaise, Sourdough Toast

CLASSIC PRAWN COCKTAIL Paprika Marie Rose, Crisp Baby Gem Lettuce
Confit Tomato & Pickled Cucumber (GF available)

STEAMED SHETLAND MUSSELS MARINIÈRE White Wine, Shallot, Garlic Parsley & Cream

HARROGATE BLUE CHEESE & SPINACH SOUFFLE Mixed Leaves, Salsa Verde (V)

GRILLED YORKSHIRE HALLOUMI Cherry Tomatoes, Rocket, Balsamic Glaze (V)

MAIN COURSES

TRADITIONAL SUNDAY ROASTS

21 DAY DRY AGED GRAND RESERVE SIRLOIN OF BEEF Robin Hirst, Neasham Grange, Darlington
ROAST LOIN OF PORK, CRISPY CRACKLING, STUFFING & APPLE SAUCE Smithy House Farm, Northallerton
SLOW COOKED SHOULDER OF LAMB

All Served with Duck Fat Roast Potatoes, Yorkshire Pudding, Seasonal Greens & Gravy

GRESSINGHAM DUCK BREAST Beetroot Fondant, Apricot Purée, Green Beans (GF)

SPINACH & RICOTTA CANNELONI Tomato Sauce (V)

SEA HAKE Crushed New Potatoes, Leeks, Lemon & Caper Butter

PUDDINGS

VANILLA CRÈME BRÛLÉE Homemade Shortbread

STICKY TOFFEE PUDDING Black Treacle Ice Cream & Toffee Sauce

WARM RHUBARB & FRANGIPANE TART Vanilla Crème Anglaise

CHOCOLATE & HAZELNUT BROWNIE Tonka Bean & Hazelnut Ice Cream

SELECTION OF NORTHERN BLOC ICE CREAMS & SORBETS

CHEESE PLATE A Selection of Yorkshire Cheeses, Celery, Apple Chutney & Crackers



All our food is prepared to order so we strive to satisfy all dietary requirements.
If you require information about any ingredients or allergens in our dishes, please ask a member of our team.
A discretionary 10% service charge will be added to all tables of 8 or more.

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