**CHEF ROEBUCKS CLASSIC**

**A.18— £27.00**

**CHEFS FRESHLY BAKED BREADS**

**Parmesan & Tomato-Date & Walnut-White Bloomer**

**CONFIT OF PORK BELLY**

**Slow Cooked Pork Belly**

**with Pigs Cheek Fritter , Roast Apples & Shallots**

**BALLANTINE OF GUINEA FOWL**

**Stuffed Breast of Guinea Fowl with Parsley. Truffle Peelings, Fennel, Sautéed Herb Gnocchi & Rich Guinea Jus**

**GLAZED LEMON TART**

**With Raspberry Compote & Whipped Double Cream**

**COFFEE & CHOCOLATE TRUFFLES**

**POT ROAST SPECIAL**

**C.18—£28.00**

**CHEFS FRESHLY BAKED BREADS**

**Farmhouse Loaf-Wholemeal-Cheddar & Onion Bread**

**SCARBOROUGH SMOKIE EN COCOTTE**

**Flakes of Oak Smoked Haddock with Sautéed Leeks & Chives, white Wine Fish Sauce Topped with Sliced Potatoes & Rich Cheddar Cheese**

**BRAISED SILVERSIDE OF BEEF**

**Slow Cooked Joint Of Prime Beef with Yorkshire Pudding & Beef Gravy**

**APPLE, SULTANA & SYRUP SPONGE**

**A Light Sponge with Vanilla Custard Cream & Warm Toasted Almonds**

**COFFEE & CHOCOLATE COOKIES**

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**MR B’S CHOICE**

**B.18—£28.50**

**CHEFS FRESHLY BAKED BREADS**

**Rosemary Foccacia-Crusty Cob-Sultana Malt Loaf**

**SPICED COD MALAY**

**Marinated Fresh Cod in Asian Spices with**

**Onion Bhaji & Raisin & Pomegranate Dressing**

**BALDWINS TRIO OF LOCAL LAMB**

**Braised Shoulder, Rack & Crispy Salted Belly**

**With Yorkshire Pudding**

**BRAMLEY APPLE & RASPBERRY FLAN**

**With Vanilla Custard Sauce**

**COFFEE WITH ALMOND OATMEAL & RAISIN BUSCUITS**

**LAS VEGAS-USA**

**D.18—£27.00**

**CHEFS FRESHLY BAKED BREADS**

**Raisin & Cranberry Loaf-White Bloomer-Bacon & Corn Bread**

**SHRIMP, CRAB & SPRING ONION CAKE**

**With Corn Relish, Shallot Mayonnaise & Rocket Salad**

**BREAST OF CHICKEN RICOLLA**

**Chicken Coated in Breadcrumbs & Parmesan**

**Pan Fried with Fire Roasted Bell Peppers & Red Onions**

**with a Rich Fennel & Tomato Sauce**

**RICH CHOCOLATE & PISTACIO MOUSSE**

**With Honeycomb Shortbread Biscuit & Double Cream**

**COFFEE & CINNAMON DOUGHNUTS**

**ENGLISH LAMB DINNER**

**E.18—£28.50**

**CHEFS FRESHLY BAKED BREADS**

**Sage & Onion-Wholemeal-Soft White**

**SMOKED HADDOCK RAREBIT**

**Fresh Smoked Haddock Topped with Rich Cheddar Rarebit,**

**Creamed Leeks & Fresh Parsley**

**ROAST LEG OF ENGLISH LAMB**

**With Seasoned Yorkshire Pudding, White Onion Sauce,**

**Lamb Jus & Mint Jelly**

**BAKEWELL TART**

**Raspberry Compote & Vanilla Custard Sauce**

**COFFEE WITH RAISIN & OAT BISCUITS**

**MEMORIES OF HOPKINSONS**

**G.18—£35.00**

**CHEFS FRESHLY BAKED BREADS**

**Wensleydale Cob-Wholemeal-Granary**

**SMOKED SALMON CAFE 21**

**Warm Potato Blinis Topped with Lock Fynne Smoked Salmon, Chived Cream Fraiche, Tarragon Oil & Fresh Lemon**

**BEEF WELLINGTON**

**Prime Fillet of Beef with a Duxcelle of**

**Mushrooms, Shallots & Chicken Livers Wrapped in Pancetta & Rich Puff Pastry with Madeira Sauce**

**GATEAU ST HONORE**

**Rich Choux Pastry Stuffed with Chantilly Cream, Chocolate & Coffee Glaze, Spun Sugar & Fresh Raspberries**

**COFFEE AND BALDIWNS CHOCOLATES**

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**BUTCHERS CHOICE**

**F.18—£29.50**

**CHEFS FRESHLY BAKED BREADS**

**Olive Ciabatti-Sun Dried Tomato-White Cottage**

**PAN FRIED SCALLOP POIREAUX**

**Fresh Cornish Scallop with Leek Puree**

**Crisp Pancetta & Deep Fried Leeks**

**DUO OF LOCAL PORK**

**Roasted Young Loin of Pork with Confit Belly Pork,**

**Caramelised Apple & Shallots with Rich Calvados Sauce**

**BALDWINS CHOCOLATE CHOUX BUNS**

**Fresh Choux Pastry Stuffed with Pastry**

**Custard, Smothered in warm Chocolate Sauce**

**COFFEE AND SHORTBREAD BISCUITS**

**FRESH FARM CHICKEN DINNER**

**H.18—£27.00**

**CHEFS FRESHLY BAKED BREADS**

**Roast Onion-Raisin Loaf-White Cob**

**TRANCH OF SHETLAND SALMON**

**Chargrilled Fresh Salmon with wilted Greens & White Wine Fish Sauce**

**TRADITIONAL ROAST CHICKEN**

**Crisply Roasted Chicken with Sage & Onion**

**Stuffing, Sausage Cake, Bread Sauce**

**& Chicken Gravy**

**BRAMLEY APPLE CRUMBLE**

**With Vanilla Custard Sauce**

**COFFEE AND SHORTBREADS**

**A HEARTY FEAST**

**K.18—£29.00**

**CHEFS FRESHLY BAKED BREADS**

**Farmhouse White-Brown Cob-Roast Onion**

**PRAWN & CRAYFISH COCKTAIL**

**Crisp Salad Leaves, Crayfish Tails, Prawns, Marie Rose Sauce,**

**Lemon & Rocket Leaves**

**POT ROAST BRISKET OF BEEF**

**With Leek & Sage Stuffed Yorkshire Pudding & Rich Beef Gravy**

**VIENNESE APPLE AND SULTANA STRUDEL**

**With apple Puree & Vanilla Ice Cream**

**COFFEE AND HAZELNUT BISCUITS**

**THE PRIME YORKSHIRE PORK ROAST**

**L.18—£27.00**

**CHEFS FRESHLY BAKED BREADS**

**Green Olive-Parmesan-Wholemeal**

**HERB CRUSTED TRANCHE OF COD**

**With Fried Spinach & Tarragon Mousilline**

**ROAST LOIN OF LOCAL PORK**

**Fresh Roasted Loin of Pork with**

**Sage & Onion Stuffing, Apple Sauce**

**& Pork Jus**

**SUET TREACLE SYRUP SPONGE**

**With Vanilla Custard Sauce**

**COFFEE AND WHITE CHOCOLATE COOKIES**

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**ALPINE MEMORIES**

**M.18—£28.50**

**CHEFS FRESHLY BAKED BREADS**

**Pumpernickel-Crusty French-Poppy Seed**

**TARTIFLETTE AU SAVOIE**

**Baked Alpine Dish of Potatoes, Bacon Lardons & Reblechon Cheese**

**CARROWAY SEED ENCRUSTED LOIN OF YOUNG PORK**

**Roast Pork with French beans, Sautéed Potatoes & Creamed Morrel Mushroom Sauce**

**CHOCOLATE & KIRSCH CHERRY ROULADE**

**Chocolate Genoise Sponge rolled with Double Cream,**

**Kirsch Soaked Cherries & Warm Chocolate Sauce**

**COFFEE & VIENESE WHIRLS**

**SLOW COOKED LOCAL LAMB**

**N.18—£27.00**

**CHEFS FRESHLY BAKED BREADS**

**Cottage Loaf-Tomato & Basil-Wholemeal**

**LEEK, SHALLOT & WENSLEYDALE FLAN**

**With Leek Sauce & Deep Fried Leeks**

**ROAST STUFFED SHOULDER OF LAMB**

**Young Shoulder of Lamb with Shallots &**

**Rosemary—Seasoned Yorkshire Pudding**

**& Lamb Jus**

**STICKY GINGER CAKE**

**With Toffee Sauce & Vanilla Ice Cream**

**COFFEE AND CHOCOLATE COOKIES**

**YORKSHIRE DINNER MENU**

**O.18—£38.00**

**CHEFS FRESHLY BAKED BREADS**

**Roast Pumpkin Seed-white Bloomer-**

**Cinnamon & Raisin**

**MINIATURE WHITBY COD AND FAT CHIPS**

**Yorkshires Favourite dish with Mushy Peas**

**PRIME ROAST SIRLOIN OF BEEF**

**Carved in the Room, Yorkshire Pudding,**

**Onion Sauce and rich Beef Gravy**

**YORKSHIRE RHUBARB CRUMBLE**

**Served with freshly made Vanilla Custard Sauce**

**YORKSHIRE CHEESES**

**Stilton, Wensleydale, Ribblesdale Goats**

**Apples, Grapes & Celery**

**COFFEE AND YORKSHIRE PARKIN**

**THE OLDE ALLIANCE DINNER**

**P.18—£34.00**

**CHEFS FRESHLY BAKED BREADS**

**Oatmeal & Raisin-White Bloomer-Wholemeal**

**TRIO OF FISH**

**Sea bass, Monkfish, Tiger Prawn**

**With Dill Beurre Blanc**

**ROAST BREAST OF DUCKLING**

**Half Roast Breast of Gressingham Duck with**

**Sage & Onion Stuffing, Apple Sauce and**

**Rich Duck Jus**

**CREPE SUZETTE**

**French Crepes with Classic Suzette Sauce &**

**Vanilla Ice Cream**

**COFFEE AND ALMOND BISCUITS**

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**MARRAKESH NIGHTS**

**Q.18—£32.00**

**CHEFS FRESHLY BAKED BREADS**

**Raisin Flatbread-Brioche-Semolina Cakes**

**SOUTH ATLANTIC SEABASS RISOTTO**

**A Rich Risotto with Chargrilled Sea Bass**

**LEG OF LAMB MAROC**

**Slow Cooked Leg Tagine Style with Marrakesh Herbs, Minted Cous Cous, Honey Roasted Root Vegetables & Crushed New Potatoes**

**MOIST ORANGE CAKE**

**with Orange Syrup & Vanilla Ice Cream**

**COFFEE & LEMON & ALMOND MACAROONS**

**THE “FAMOUS” BEEF**

**R.18—£35.00**

**CHEFS FRESHLY BAKED BREADS**

**Wensleydale Cob-Wholemeal-Granary**

**SCARBOROUGH COD FLORENTINE**

**Fresh Cod with Spinach, White Wine Fish Sauce**

**& Wholemeal Parsley Topping**

**BALDWINS PRIME ROAST SIRLOIN OF BEEF**

**Freshly Roasted Beef with Yorkshire Pudding,**

**Onion Sauce and Rich Beef Gravy**

**Carved in the Room**

**CLASSIC BREAD & BUTTER PUDDING**

**Light as a Feather Served with Double Cream**

**COFFEE AND YORKSHIRE PARKIN**

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**£4.00 PER PERSON FOR AN EXTRA FOURTH COURSE**

**ROAST COD MALAY**

**With Sweet Potato Puree, Onion Bhaji, Curried Lentils**

**HERB CRUSTED COD**

**With Pommes Anna & Tarragon Moussiline**

**CONFIT PORK BELLY**

**With Apple Puree, Crackling & Juices**

**STUFFED BREAST OF QUAIL**

**With Wild Mushrooms & Truffle Sauce**

**PAN SEARED SEABASS & SHRIMP RISOTTO**

**CANTONESE DUCK SPRING ROLLS**

**With Hoisin Sauce, Cucumber & Leek**

**CORNISH SCALLOPS**

**With Cauliflower Puree, Pancetta & Pea Shoots**

**MOROCCAN SPICED CHICKEN LIVERS**

**In Filo Pastry with Date & Shallot Puree & Mint Yoghurt**

**CRISPY DUCK LEG**

**With a Ragout of Beans & Crispy Onions**

**BLACK & WHITE PUDDING**

**With Pomme Puree & White Onions Sauce**