

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

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

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

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

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

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 Duxelle 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

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

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

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

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

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 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

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

£3.00 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