

TEAM BALDWIN AT ABBEYDALE

LUNCH MENUS 2018



MENU L 1/18 - £20.00
Inc. VAT @ 20%

HOT BAKED PRAWNS

Succulent Prawns in a Creamy Cheese Sauce with
Wholemeal Cheddar Topping

STEAK, KIDNEY & MUSHROOM PIE

A Beef and Kidney Casserole topped with Mushrooms and
Rich Pastry Crust

STEAMED LEMON SPONGE

Light Sponge with Lemon Curd and Custard Sauce

FILTER COFFEE AND CHOCOLATE COOKIES

MENU L 3/18 - £20.00
Inc. VAT @ 20%

LEEK & POTATO SOUP

Freshly Made Tasty Soup packed with Fresh Vegetables

SLOW COOKED SHOULDER OF LAMB ROSEMARY

Lamb Slow Roasted with Rosemary and Shallots
With Savoury Yorkshire Pudding

APPLE & RHUBARB CRUMBLE

Served with Creamy Custard Sauce

FILTER COFFEE AND GINGER BISCUITS

MENU - L 2/18 £20.00
Inc. VAT @ 20%

SMOKED HADDOCK TART

Creamy Smoked Haddock and Leeks on Flaky Pastry
topped with Caerphilly Cheese

SUPREME OF CHICKEN PERSILAGE

Breast of Chicken stuffed with a Shallot, Parsley and Thyme Persilage
Served with a Compote of Peas, Shallots & Lardons

ALMOND AND STRAWBERRY MERINGUE

With Fresh Strawberry Coulis and Double Cream

FILTER COFFEE AND CHOCOLATE COOKIES

MENU L 4/18 - £20.00
Inc. VAT @ 20%

MELON AU CITRUS

Pieces of Cool Melon with Orange and Grapefruit Segments

STUFFED TRIMMED RACK OF PORK

Young Lean Pork stuffed with Sage and Onion Farci with a compote of Apple,
Red Bean and Pork Veloute

WARM STICKY GINGER CAKE

Served Warm with Vanilla Custard Sauce

FILTER COFFEE AND ALMOND BISCUITS

Your Special Occasion Deserves Our Attention

TEAM BALDWIN AT ABBEYDALE

LUNCH MENUS 2018



MENU L5/18 - £20.00
Inc VAT @ 20%

TOMATO & MOZZARELLA SALAD
Marinated Baby Mozzarella, Heritage Tomatoes,
Olive, Rocket & Basil Oil

HERB CRUSTED SCOTTISH SALMON
Crispy Herb Crusted Salmon with a Fricassee of Peas & Spinach,
Braised Fennel & Tarragon Hollandaise

BURNT VANILLA CREAM
Spiked with Orange, Fresh Raspberries & Pistachio Biscuit

FILTER COFFEE & CHOCOLATE COOKIES

MENU L7/18 - £26.00
Inc. VAT @ 20%

TRADITIONAL PRAWN COCKTAIL
Succulent Prawns with Marie Rose Sauce

PAN FRIED BREAST OF NORFOLK GUINEA FOWL
With Pancetta & Shallots, Pommes Dauphinoise &
Guinea Fowl Madeira Jus

CHOCOLATE FUDGE BROWNIE
With Vanilla Ice Cream & Chocolate Sauce

FILTER COFFEE AND GINGER BISCUITS

MENU L6/18 - £21.00
Inc VAT @ 20%

TOMATO & YELLOW PEPPER TART
Rich Butter Pastry Tart Topped with Roast Yellow Peppers, Mozzarella, Rocket &
Pine Nut Pesto

PAPIOTTE OF SEABASS TARRAGONAISE
Fresh Sea bass with Sautéed Spinach & Shallots
Wrapped in Filo with Tarragon Beurre Blanc

CHOCOLATE PROFITEROLES
Light Choux Pastry Stuffed with Crème Patisserie & Coated in
Hot Chocolate Sauce

FILTER COFFEE AND CHOCOLATE MACAROONS

MENU L 8/18 - £22.00
Inc. VAT @ 20%

TARTIFLETTE AU SAVOIE
A Baked pot of Potato, Reblochon Cheese and Bacon

POT ROAST SILVERSIDE OF BEEF
Slow Roasted Silverside on Root Vegetables
Served with Yorkshire Pudding

BITTER LEMON & RHUBARB POSSET
A Sweet & Sour Delight with Crunchy Ginger Biscuit

FILTER COFFEE AND CHOCOLATE MACAROONS

Your Special Occasion Deserves Our Attention

TEAM BALDWIN AT ABBEYDALE

LUNCH MENUS 2018



MENU L 9/18 - £25.00
Inc. VAT @ 20%

THREE FISH BOURRIDE

Pan Fried Salmon, Cod & Sea Bass with Roast Tomato,
Garlic & Dill Hollandaise

ROAST BREAST OF GRESSINGHAM DUCK

With Wilted Greens, Fondant Potato & Duck Juices

DARK CHOCOLATE MOUSSE

A Light Rich Mousse with Honeycomb,
Double Cream & Shortbread Biscuit

FILTER COFFEE AND CHOCOLATE MERINGUES

MENU L 11/18 - £25.50
Inc. VAT @ 20%

SMOKED SALMON PARFAIT BRETAGNE

Our Delicious Parfait with Prawns & a Chicory Salad

ROAST RACK OF LAMB

Rack of Lamb Carved at the Table with Kidneys Turbigo,
Minted Potato Cake and Lamb Jus

TRIO OF PLAT GOURMAND

Raspberry Meringue, Profiterole and Crème Brulee

FILTER COFFEE AND CHOCOLATE FUDGE

MENU L 10/18 - £28.00
Inc. VAT @ 20%

LOCH FYNNE SMOKED SALMON

A Generous Plate of Smoked Salmon Simply Served
with Lemon and Salad Bowl

NOUVEAU TOURNEDOS ROSSINI

Prime Scotch Fillet Roasted and topped with Griddled Parfait &
Rich Madeira Sauce

SUNKEN CHOCOLATE CAKE

Rick Stein's Famous Recipe, quite delicious, with Whipped Double Cream

FILTER COFFEE AND GINGER BISCUITS

MENU L 12/18 - £28.00
Inc. VAT @ 20%

TOMATO, LEEK AND WENSLEYDALE TART

Tart with Plum Tomatoes, Braised Leeks and Wensleydale Cheese

ROAST PRIME SIRLOIN OF BEEF

Our Famous Sirloin freshly roasted and Carved in the Room with
Yorkshire Pudding, Onion Sauce and Rich Beef Gravy

STICKY TOFFEE PUDDING

Served with Creamy Custard Sauce

FILTER COFFEE AND CHOCOLATE MACAROONS

Your Special Occasion Deserves Our Attention

TEAM BALDWIN AT ABBEYDALE

LUNCH MENUS 2018



MENU L13/18 - SUPER FOOD MENU - £21.00

SESAME STEAMED SEA BASS

With Rice Noodles, Pak Choi, Soya & Honey Dressing

POACHED BREAST OF CORN FED CHICKEN

Stuffed With Forest Mushrooms, Served With Asparagus And Herb Quinoa

ORANGE CARAMEL

With Fresh Raspberries

(GLUTEN & DAIRY Free)

COFFEE & WHITE CHOCOLATE DIPPED STRAWBERRIES

MENU L15/18 - SUPER FOOD MENU - £21.00

ROAST PEPPER, AVOCADO & EDAMAME BEAN SALAD

With Pine Nuts & Beetroot Vinaigrette

ROAST MORROCAN SPICED COD

With Chick Pea Puree, Harrisa Roasted Peppers And Crispy Onions

POACHED FIGS & PEARS

Marsala Syrup, Crème Fraiche And Toasted Hazelnuts

COFFEE & CHOCOLATE BRANDY SNAPS

MENU L14/18 - SUPER FOOD MENU - £21.00

BUTTERBEAN, TUNA & TOMATO SALAD

A Fresh Salad Of Beans, Flakes Of Tuna, Tomatoes, Pickled Red Onions, Black Olives & Basil

BALLENTINE OF GUINEAU FOWL

Roast Sweet Potatoes, Braised Cous Cous
Spinach And Ricotta

VANILLA PANACOTTA

With Poached Rhubarb And Rose Water Syrup

COFFEE AND MACAROONS

MENU L16/18 - SUPER FOOD MENU - £21.00

PAN SEARED MACKEREL

With Citrus Fennel Salad, Wild Rice,
Cashew Nuts And Herb Oil

PIRI PIRI CHICKEN

Marinated Breast Of Chicken, Char Grilled Vegetables,
Pumpkin Seed Flat Bread & Aubergine Puree

PIMMS JELLY

Marinated Strawberries, Fresh Mint & Honeycomb

COFFEE CHOCOLATE TRUFFLES

Your Special Occasion Deserves Our Attention