



SIMONSTONE
HALL
COUNTRY HOUSE HOTEL

To Start

Soup of the day from the chef's tureen

Warm bread roll and butter

Yorkshire black Pudding,

Crushed new potato, poached egg, Dijon mayonnaise

Coquille St Jacques

Classic scallop Gratin

Homemade Pate of the day

Red onion Marmalade, Melba toast

Smoked Gressingham Duck Salad

Breaded Poached dales egg, croutons, crisp pancetta, baby gem
lettuce, Caesar dressing

Sautéed wild and field mushrooms

Grilled polenta, Herb oils

Potage Marinere

Fruits of the sea, white wine, shallots, cream

All our dishes are made using the finest ingredients available and where possible supporting local
businesses, farmers and producers



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Main Course

Yorkshire Cannon of Lamb

Herb crusted cannon of lamb, creamed potato, broad bean puree
and red wine jus

8 Oz Fillet of Yorkshire Beef (£5.00 surcharge)

Wild mushrooms, baby spinach, potato logs, port and stilton sauce

Venison Steak

Poached Pears in thyme, parsnip crisps, creamed potato, port and
juniper sauce

Gressingham Duck Breast

Crushed new potatoes and a Port and cherry sauce

Chicken Supreme and Haggis

Baby roast turnips, creamed potato, whiskey pepper sauce and a nip
of Glenmorangie single malt (available without Haggis if you prefer)

Fillet of Scottish Salmon and Crayfish Mousse

White wine cream sauce

Cod loin fillet

Lobster and Crayfish sauce

Please ask about today's specialty vegetarian dishes



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To Finish

Homemade Chocolate Brownies

Vanilla Ice cream, warm chocolate sauce

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Classic Apple Charlotte

Warm Custard, whipped cream

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Classic Crème Brûlée

With homemade shortbread biscuit

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Eton Mess

Crushed meringue, Whipped cream, Berries, berry coulis

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Sticky Toffee Pudding

Butterscotch sauce, Vanilla ice cream

Autumn Fruit Crumble

Crème Anglaise

Selection of Wensleydale Cheeses and a Bit of Stilton

With celery, grapes, Yorkshire fruit cake, pear chutney, water biscuits

A selection of luxury ice creams and sorbets and fresh fruit salad are always available should you wish a simpler or lighter sweet to compliment your dining experience

Please note we cannot guarantee that all our dishes are nut free; please ask your server if you are unsure



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**THE FOUR FELLS
RESTAURANT**

TABLE D'HOTE

WINTER 2012