



THE STABLES

BEAMISH HALL

CELEBRATIONS MENU

STARTERS

Ham Hock Terrine (GF)

Ham & pickled carrot terrine, piccalilli mayo, balsamic onions, cornichons & brioche

Halloumi & Pear Salad (V, GF)

Deep-fried halloumi, poached pear & pomegranate dressing

Soup of the Day (V, VEi, GF, DF)

Homemade soup of the day with warm sourdough

Thai Spiced King Prawns (GF)

With smoked pancetta & sugar snap peas

MAINS

Confit Duck Leg (GF, DF)

With boulangère potato, Lyonnaise onions & puy lentil jus, finished with a fried duck egg

Chicken Béarnaise (GF)

Pan fried chicken breast, Parmesan cheese, rocket salad, béarnaise sauce & pommes Pont Neuf

Fish and Chips (GF)

Hawkstone haddock & fat chips, tartare sauce, lemon & creamed peas

Red Lentil Dahl (V, VE, GF, DF)

Indian spiced lentil dahl with fragrant rice & flatbread

SIDES

Hand-Cut Fat Chips

(V, GF)

£4.50

Caesar Salad

(GF)

£3.95

Garlic Flatbread

(V)

£4.25

DESSERT

Sticky Toffee Pudding (V, VEi, GF, DF)

Sticky toffee pudding, butterscotch sauce & Madagascan vanilla ice cream

Cheeseboard (V)

Selection of British & continental cheese, chutney, balsamic onions & biscuits

Chocolate Fondant Pudding (V, GF, VEi, DF)

Chocolate sauce & vanilla ice cream

Banoffee Cheesecake (V, VEi, DF)

Banana ice cream & toffee sauce

(V) = Vegetarian (VE) = Vegan (GF) = Gluten Free (GFi) = Can be made Gluten Free (VEi) = Can be made Vegan (DF) = Dairy Free (DFi) = Can be made Dairy Free