



THE STABLES

BEAMISH HALL

CELEBRATIONS MENU

STARTERS

Heritage Tomato

Heritage tomatoes, whipped feta cheese, garlic and basil oil,
pickled shallots and olive crumb
(V, VEi, Mi)

Chicken Liver Parfait

Smooth chicken liver parfait, with spiced apricot and tomato
chutney and toasted brioche
(G, Mi, E)

Soup of the Day

Homemade soup of the day served with baked artisan bread
(V, VEi, G, GF, Mi, DFi)

King Prawns

Half a dozen garlic King prawns, chilli focaccia and garlic butter
(G, Cr, Mi, GF, DFi)

MAINS

Chicken Bearnaise

Pan fried chicken breast, parmesan cheese and rocket salad,
bearnaise sauce and pommes Pont Neuf
(E, Mi, DFi)

Mediterranean Aubergine

Roasted aubergine, Mediterranean couscous, crumbled feta and
olive tapenade
(V, VEi, G, Mi, DFi,)

Stables Fish and Chips

Fresh Haddock in a Hawkstone beer batter, pommes Pont Neuf,
homemade tartar sauce and creamed peas
(G, GF, Mi, DFi, E, F, SD)

Pork Cutlet

Chargrilled pork cutlet, harissa, garlic and caper butter sauce,
pan-fried kale and French fries.
(GF, Mi, DFi)

SIDES

Hand-Cut Fat Chips

(GF)

£4.50

Caesar Salad

(GF)

£3.95

Garlic Flatbread

(DFi)

£4.25

DESSERTS

Sticky Toffee Pudding

Sticky toffee pudding in a rich butterscotch sauce and
Madagascan Vanilla ice cream
(G, E, Mi)

Vegan Cheesecake

Dark chocolate vegan cheesecake, mango salsa, raspberry
and lychee sorbet
(G)

Cheese and Biscuits

Selection of local British cheese, chutney, balsamic onions
and biscuits
(G, Mi)

Lemon and Blackcurrant Delice

Layered lemon and blackcurrant delice, lemon curd
and raspberry and lychee sorbet
(G, Mi, E, S)

(V) = Vegetarian (VEi) = Can be made Vegan (G) = Contains Gluten (GF) = Gluten Free (GFi) = Can be made Gluten Free (CR) = Contains Crustaceans
(F) = Contains Fish (E) = Contains Eggs (Mi) = Contains Milk (DFi) = Can be made Dairy Free (SD) = Contains Sulphur Dioxide (S) = Contains Soya