

The Coniston Hotel
A La Carte Menu
Spring 2011

Starters

- Estate Partridge, Glazed Pears, Buttered Celeriac Fondant
and Sloe Gin Sauce
£6.95
- King Scallops, Slow Cooked Baby Fennel and Leeks, Sauce Vierge
£10.50
- Black Pudding Scotch Egg, Braised Pigs Cheek, Crackling, Apple Vanilla Compote
£6.95
- Smoked Mozzarella and Basil Tortellini, Vine Roasted Tomatoes, Roasted Red Pepper Sauce
£6.95
- Estate Pigeon Marinated in Coffee and Cinnamon, Irish cabbage, Pan Juices
£7.50
- Smoked Salmon Traditionally Served
£7.95

Main Courses

- Three Dales Lamb Loin, Herb Mustard Crust, Baby Vegetables, Champ Mashed Potato, Fleurie jus
£18.95
- Estate Wild Duck, Parsnip Carrot Gratin, Smoked Bacon Mash, Pak Choi, Marinated
Griottine Cherries
£13.95
- Deconstructed Fish Pie
£12.95
- Rib Eye Yorkshire Steak, Pont Neuf Chips, Mushrooms, and Tomatoes with a choice of:
Bearnaise, Peppered or Brandy Mushroom Sauce
£18.95
- Holme Farm Venison Medallions, Creamed Kale, Horseradish Rosti, Juniper Berry Jus
£17.95
- Baked Yellisons Farm Goats Cheese Pithivier, Glazed Shallots, Roasted Root Vegetables
£12.95

Puddings

- Camomile Tea Poached Pear, Pear Drop Ice Cream, Sesame Tuille
£5.95
- Yorkshire Rhubarb Triangle- Rhubarb Champagne Jelly, White Chocolate Rhubarb Trifle, Rhubarb Curd
Meringue Nest
£5.95
- Brioche Bread and Butter Pudding, Glazed in Apricot, Cornish Clotted Cream
£5.95
- Millionaires Chocolate Tart, Orange Sorbet, Candied Zest
£5.95
- Crepe Suzette with Vanilla Bean Ice-Cream
£6.95
- Yorkshire and Lancashire Cheeses Served with Celery, Grapes, Biscuits,
Dundee Cake, Mrs B's Chutney, and a Glass of Port
£10.95
- Coffee and Homemade Petit Fours
£3.50
- Liqueur Coffee
£5.75