

A LA CARTE MENU

SOUPS

Curried Parsnip Soup	£4.75
With Saffron Cream Emulsion (v)	
Clam & Mussel Chowder	£5.95

STARTERS

Homemade Potted Duck & Chicken	£6.95
Dressed Rocket Leaves, Apricot & Damson Compote	
Smooth Chicken Pate	£5.95
Infused with Fresh Herbs	
Carpaccio of Venison	£7.80
Swiss Chard & Watercress Salad, Raspberry Dressing	
Gently Steamed Mussels	£5.75
White Wine, Shallots and Cream	
Flaked Crab & Prawn Tian	£7.00
Wholemeal Crostini, Dressed Shoots & Citrus Crème Fraiche	
Honey Baked Figs	£6.50
Melting Gorgonzola Cheese with a Roasted Walnut Dressing (v)	
Salad of Goats Cheese & Beetroot	£6.50
Citrus Marinated Beetroot Slithers, Topped with Whipped Goats Cheese (v)	

For a Copy of the Children's Menu, Please ask a Member of Staff

Message from the Chef

The majority of our dishes are prepared from fresh local produce and as far as we are aware contain no G.M. Foods. We try to use seasonal ingredients produced in our own area wherever possible and are proud of our varied menu. Whilst we cannot guarantee that any of our dishes do not contain traces of nuts, we are happy to accommodate any special requirements diners might have.

A LA CARTE MENU

MAIN COURSES

GRILLS & MEATS

All Steaks Cooked to Your Liking, Chunky Chips, Vine Tomatoes & Baked Mushrooms

Pan Fried 8oz Rib Eye Steak	£19.95	Assiette of Pork	£15.95
Pan Fried 12oz Rump Steak	£19.95	Twice cooked Pork Belly, Herb Crusted Pork Fillet & Mini Sticky Ribs	
<i>Why not add a sauce to your steak</i>		Slow Roasted Duck	£13.95
Stilton Cream Sauce	£2.50	Buttered Savoury Cabbage, Fresh Gooseberry Jam & Rosemary Sprigs	
Brandy & Peppercorn	£2.50	Braised Beef Rossini	£14.95
		Celeriac Mash, Buttered Spinach Fine Pate & Red Wine Jus	
		Celebration of Welsh Lamb	£16.95
		Boneless Lamb Rump, Confit Shoulder & Herb Crusted Cutlet with Butter Roasted Beetroot Disks & Port Wine Jus	
		Pan Fried Breast of Chicken	£15.95
		Wrapped in Parma Ham, Sage & Onion Stuffed Thigh, Confit Leg on Herb Scented Creamed Potato and a Light Oyster Mushroom Stock	

Email. info@northophallhotel.co.uk

Tel. 01244 816 181

Web. www.northophallhotel.co.uk

Message from the Chef

The majority of our dishes are prepared from fresh local produce and as far as we are aware contain no G.M. Foods. We try to use seasonal ingredients produced in our own area wherever possible and are proud of our varied menu. Whilst we cannot guarantee that any of our dishes do not contain traces of nuts, we are happy to accommodate any special requirements diners might have.

NORTHOP HALL

COUNTRY HOUSE HOTEL &
CHEQUERS RESTAURANT

A LA CARTE MENU

MAIN COURSES

VEGETARIAN DISHES

Baked Aubergine £11.25

Filled with Aubergine Caviar, Sun Blushed Tomatoes & Chive Risotto with Parmesan Shavings

Lentil & Cashew Nut Roast £11.25

Mulled Winter Berries, Onion & Thyme Gravy

Linguini Pasta £11.25

Tossed with Wild Mushrooms, Welsh Blue Cheese & Fresh Sage
Finished with Double Cream

FISH DISHES

Smoked Haddock Risotto £13.75

Gently Poached Hens Egg, Dressed Rocket Leaves

Pan Roasted Monkfish £16.50

Saffron Mash, Broad Beans in a Light Cream Sauce & a Pancetta Crisp

Three Way Salmon £14.50

Confit of Lemon & Thyme Salmon, Warm Smoked Salmon Pavé, Sesame Dusted Goujons of Salmon

SIDE ORDERS

Three Times Cooked Potato Wedges £3.00

tossed in Rock Salt & Balsamic Vinegar

Steamed Greens £3.00

Roasted Winter Root Vegetables £2.75

Creamed Potatoes £2.75

Email. info@northophallhotel.co.uk

Tel. 01244 816 181

Web. www.northophallhotel.co.uk

Message from the Chef

The majority of our dishes are prepared from fresh local produce and as far as we are aware contain no G.M. Foods. We try to use seasonal ingredients produced in our own area wherever possible and are proud of our varied menu. Whilst we cannot guarantee that any of our dishes do not contain traces of nuts, we are happy to accommodate any special requirements diners might have.

A LA CARTE MENU

DESSERTS (ALL £5.95)

Glazed Rice Pudding Brulee

With Caramelised Bananas

Champagne, Strawberry & Cranberry Jelly

Infused with Fresh Mint

Mulled Winter Berry Fool

& Homemade Ginger Biscuits

Chilled Mango Panacotta

With a fresh Mango & Mint Compote

Vanilla Pod Cheese Cake

With Fruit Puree & Contrasting Syrup

CHEESE - £7.95

Welsh Cheese Board

Served with Home Made Chutney, Celery, Grapes & Water Biscuits

Tintern – Green Waxed Welsh Mature Cheddar Combined with Chives
& ShallotsPerl Las Organic – A Gold Medal in 2002 Soft Blue Cheese Sourcing
Local Organic Cows Milk

Y Fenni - Welsh Mature Cheddar with Mustard Seeds & Local Ale

TEA & COFFEE

Americano £3.00

Espresso £3.00

Latte £3.25

Cappuccino £3.25

Hot Chocolate £3.25

Liqueur Coffee £4.25

Fruit Teas £3.00

Pot of Tea (per person) £2.50

Message from the Chef

The majority of our dishes are prepared from fresh local produce and as far as we are aware contain no G.M. Foods. We try to use seasonal ingredients produced in our own area wherever possible and are proud of our varied menu. Whilst we cannot guarantee that any of our dishes do not contain traces of nuts, we are happy to accommodate any special requirements diners might have.