

NORTHOP HALL

COUNTRY HOUSE HOTEL &
CHEQUERS RESTAURANT

TABLE D'HÔTE

STARTERS

Freshly Prepared Soup of the Day

Smooth Chicken Liver and Herb Pate

Homemade Chutney and Toast

Smoked Mackerel Mousse

Flavoured with Whiskey and Horseradish

Grilled Goats Cheese Crostini (v)

Topped with Red Onion Marmalade

MAIN COURSES

Pan Fried Escalope of Pork on Buttered Tagliatelle

Masked in a Wild Mushroom and Sage Cream

Breast of Chicken Wrapped in Parma Ham

On Crushed New Potatoes with Homemade Aioli

Salmon, Cod and Prawn Mornay

Dusted with Herbed Crumbs

Courgette and Mushroom Stroganoff (v)

Flavoured with Brandy and Paprika

Why not add a side order of Chunky Chips, Buttered Mash,
Steamed Greens, Root Vegetables or Garlic Bread for £2.50 per order

DESSERTS

Iced Coffee and Walnut Parfait

Homemade Vanilla Cheesecake, Soft Woodland Berries

Glazed Lemon Tart with Piquant Fruit Coulis

Warm Sticky Toffee Pudding with Butterscotch Sauce

2 COURSE £14.95

3 COURSE £16.95

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Message from the Chef

Most of our dishes are prepared from fresh local produce and as far as we are aware contain no G.M foods.
We cannot guarantee that any of our dishes do not contain traces of nuts.