

PEASEHILL HOUSE HOTEL MAY 2012 FIXED PRICE MENU.

2 COURSES £13.95 3 COURSES £16.95

STARTERS

Cream of mushroom, garlic and thyme soup.

Pear, blue cheese and walnut salad.

Prawn cocktail with brown bread and butter.

Salmon and prawn fishcake with a cucumber, coriander and crème fraiche dressing.

Thai spiced duck spring rolls, plum sauce.

Goats cheese and roast red pepper tartlet.

Asparagus spears, poached duck egg, parma ham and sauce hollandaise. (£2.50 supplement)

MAIN COURSES.

Swinton Park fillet steak, hand cut dripping chips, tomato, mushrooms and a choice of peppercorn or sauce hollandaise. (£5.00 supplement)

Fillet steak with king prawn in a butter sauce. The original surf and turf. (£5.00 supplement)

Slow cooked shoulder of lamb, savoy cabbage with bacon and mushrooms.

Breast of duck with Peasehill house black pudding, pink peppercorn sauce.

Chicken, chorizo, red chilli and spring onion tagliatelle with a tomato sauce.

Grilled fillet of Seabass with a prawn rice.

Poached supreme of salmon, local asparagus and sauce hollandaise.

Spinach and ricotta cheese capeletti.

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SWEETS

Homemade lemon cheesecake with a lime dressing.

Warm dark chocolate brownie with pistachio nut ice cream.

Vanilla panacotta with poached rhubarb.

Strawberry brandysnap basket with vanilla ice cream.

Crème Brulee with homemade shortbread biscuits.

Trio of homemade ice creams.

Yorkshire cheeseboard with celery and homemade chutney. (£2.50 supplement)

Filter coffee/Tea with mints £1.50

Espresso £2.20

Latte/Cappuccino £2.30

Ian, Sue, Mathew, Paul, Jess and all the staff at Peasehill House Hotel would like to thank you for your custom and we hope to see you again soon.