



CLASSIC DINNER MENU (SAMPLE SEASONAL MENU)

£58.00 per person

For those guests staying at the hotel on a dinner, bed and breakfast package, the Classic Menu is included in the room rate. Dishes are created using fresh ingredients from the hotels Walled Garden.

Estate Partridge

Garden beetroots, brambles and red cabbage

Salad of Walled Garden Produce

Curds, crispy rice, truffle dressing (v)

Duck Liver Parfait

Smoked breast, garden plums, pistachio and brioche

Torched Mackerel

Walled garden tomatoes, Ponzu dressing and tarragon mayonnaise

Goat's Cheese Mousse

Quail eggs, beetroot, orange, hazelnut (V)

Swinton Estate Venison

Loin, haunch, garden beets, shallot and chutney sauce

Roasted Monkfish Tail

Black trompettes, truffle cauliflower gratin, dill pasta & cep beurre blanc

Aged Loin of Dales Beef & Braised Ox Cheek

Woodland mushroom, pickled onion, garden carrot

Fillet of Stone Bass

Caramelised roscoff onions, white crab, apple & walnut

Roasted Garden Squash

Curried squash puree, almond granola, apple & sultana (v)

Coffee and Chocolate

Coffee, caramelised chocolate, hazelnut and feullitine

Banyuls Cuvee Leon Parce 2011 – £12.00

Garden Raspberry

Raspberries, white chocolate ice cream, walnut & pistachio crumble

Chateau Petit Vedrines 2012, Bordeaux, France – £8.50

Iced Lemon Parfait

Dill centred meringues, olive oil jelly and fennel

Royal Tokaji, 5 Puttonyos Aszu, Hungary 2008 – £18.50

Gingerbread

Aerated gingerbread, sweet and sour apple, creme fraiche and parfait

Tasmania Botrytis Riesling, Australia 2011 – £12.00

Cheese

A selection of local cheeses served with their own garnishes

(Supplement as extra course £10.50)

Flight of Niepoort Port

Ruby Dum, Tawny Dee and LBV 2001

Three 50mls glasses – £15.00

Please see a member of the Restaurant team if you have an allergy and require assistance.

To book a table please call 01765 680 966
Swinton Park, Masham, Ripon, North Yorkshire, HG4 4JH