

# Holbeck Ghyll

## A Typical Dinner Menu

Salt cod panna cotta with pickled vegetables and salmon beignets

Roast Quail with Creamed Baby Leeks, Black Pudding Tortellini

Boudin Blanc with Sautéed Langoustines and Chorizo Foam

Roasted Scallops with Spiced Cauliflower, Apple and Raisin Purée

A Pressing of Ham Hock with a Salad of Pickled Beetroot and Celery



Poulet de Bresse with Truffle Risotto and Cep Purée

Braised Boneless Oxtail with Caramelised Root Vegetables

Best End of Lamb with Swede Purée and Haggis Beignets

Roasted Brill with Apple, Potato, Celery and Cider Foam

Roast Loin of Venison with Pumpkin Purée, Braised Red Cabbage and Herb Gnocchi

Roast Squab Pigeon with Choucroute and Madeira Sauce



## Desserts

Nougat Glace with Passion Fruit Sorbet and Mango Parcels

Assiette of Lemon

Chocolate Plate

Mille feuille of rhubarb, oat and vanilla

Banana, toffee and nut

A Selection of British and French Cheeses from the Trolley