



# THE BRASSERIE

WINTER 2011

EXECUTIVE HEAD CHEF **BRUCE McDOWELL**

Welcome to The Brasserie at QHotels Aldwark Manor. We provide an eclectic mix of modern and traditional fayre using only the freshest of locally sourced ingredients where possible. Working closely with our suppliers we endeavour to ensure that the ingredients we use are ethically produced and of the highest quality.

## APPETISERS

<b>Mixed Olive Selection</b> marinated in herbs & olive oil (v) (g)	£3.00
<b>Hummus Dip</b> hot smoked paprika & toasted pitta bread (v)	£3.00

## STARTERS

<b>Chef's Homemade Soup of the Day</b> butter roasted croutons (v)	£6.00
<b>Aldwark Signature Potted Chicken Liver Parfait</b> wholemeal toast & yorkshire ale chutney	£6.00
<b>East Coast Smoked Mackerel Pâté</b> lemon thyme scone, lemon dressed gem salad	£6.00
<b>Classic French Onion Soup</b> yorkshire smoked cheddar cheese croute	£6.00
<b>Grilled 'Bury' Black Pudding &amp; Crispy Bacon Salad</b> poached hens egg & hollandaise sauce	£6.00
<b>Pan Roasted Sea Scallops</b> pumpkin purée, toasted hazel nuts, cider reduction (g)	£12.00
<b>Pressed Terrine of Roast Chicken &amp; Chorizo</b> tarragon aioli	£7.50
<b>Risotto of Button Mushrooms</b> crème fraîche, rocket, parmesan & white truffle oil (v)	£6.50
<b>Goujons of Scarborough Woof</b> preserved lemon & baby caper salad, tartare sauce	£7.00

## MAIN COURSES

<b>Pan-Roasted Breast of Duck</b> braised red cabbage, hotpot potato cake, star anise jus (g)	£22.50
<b>Oven Roast Fillet of Scottish Salmon</b> sesame stir-fry vegetables, tiger prawn won-tons	£18.50
<b>Duo of Yorkshire Pork</b> crispy belly & roasted fillet, fondant potato, savoy cabbage & perry cider jus	£18.50
<b>Pan Fried Fillet of Sea Bream</b> king scallops, fine beans, creamed potato, walnut emulsion (g)	£23.50
<b>Grilled 'Buccleuch' 8oz Ribeye Steak</b> hand cut chips, confit beef tomato, sauce béarnaise (g)	£24.00
<b>8 Hour Slow Braised Yorkshire Beef</b> garden herb mash, bay leaf & root vegetable casserole (g)	£15.00
<b>Beer Battered East Coast Haddock</b> hand cut chips, mushy peas & homemade tartare sauce	£15.00
<b>Roast Breast of Chicken</b> dauphinoise potato, fine green beans, puy lentil & tarragon jus (g)	£15.00
<b>Grilled Buccleuch Beef Burger</b> smoked bacon & cheese, hand cut triple cooked chips, tomato & horseradish ketchup, black sheep beer battered onion rings	£15.00
<b>Classic Caesar Salad</b> anchovies (optional), croûtons & parmesan flakes	£9.50
<b>Classic Chicken Caesar Salad</b> anchovies (optional), croûtons & parmesan flakes	£15.00

## DESSERTS

<b>Triple Chocolate Brownie</b> milk chocolate ice cream & caramel sauce	£5.00
<b>Classic Citrus Tart</b> mango coulis, st. clements crème fraîche	£5.00
<b>Ice Cream Trio</b> brandy snap basket	£5.00
<b>Aldwark Signature Sticky Toffee Pudding</b> butterscotch sauce, toffee ice cream	£5.00
<b>Fresh Fruit Cocktail</b> natural yogurt (g)	£6.00
<b>Bramley Apple &amp; Rhubarb Crumble</b> rodda's gold cornish clotted cream	£7.00
<b>Madagascar Vanilla Crème Bruleé</b> homemade chocolate chip cookie	£7.50
<b>Trio of Local Yorkshire Cheese</b> swaledale old peculiar, wensleydale & yorkshire blue, grapes, celery & biscuits	£9.50

## COFFEE & TEA

Cafetière of Coffee for one	£2.95
Selection of Herbal Teas	£2.75
Pot of English Tea	£2.75
Americano	£2.65
Espresso	£2.65
Cappuccino	£3.20
Café Latte	£3.20
Café Mocha	£3.20
Hot Chocolate	£3.20
Liqueur Coffee	£5.50

### About our steaks & burgers

All of our steaks & burgers are sourced from the Duke of Buccleuch estate, Scotland. Naturally reared and grass-fed then specially selected and dry aged on the bone for the finest flavour.

### Delifresh – a valued supplier

Delifresh is a Yorkshire based company which supplies hotels and restaurants with fresh produce. Our ethics as a company is to support local growers and producers within our region from lettuce growers to artisan cheesemakers.

Local ingredients which are nestled on our doorsteps are sometimes overlooked due to the small artisan producers and growers having difficulty distributing their products to restaurants and hotels.

Delifresh help these hard-working food gurus achieve the recognition for their products that they deserve by distributing their ingredients throughout the North.

## VEGETARIAN

<b>Linguini Pasta</b> fricassée of oyster mushrooms, scallions, shallots & baby spinach (v)	£15.00
<b>Butternut Squash, Chick Pea &amp; Lentil Curry</b> steamed rice, poppodum & garlic pitta bread (v)	£15.00
<b>Poached Potato Gnocchi</b> basil pesto, roast mediterranean vegetables, tomato & oregano sauce(v)	£15.00

## SIDE ORDERS

Hand Cut Triple Cooked Chunky Chips	£3.50
Garden Herb Buttered New Potatoes	£3.50
Black Sheep Beer Battered Onion Rings	£3.50
Dressed Mixed Salad Leaf	£3.50
Panache of Market Vegetables	£3.50



Guests who are dining on an inclusive package have an allocation of £26 to spend on a 3 course dinner. Any amount above the £26 allocation will be incurred as a charge.

Please advise our staff of any food allergies and we will either identify suitable dishes or create them for you.

(v) denotes meals suitable for vegetarians.

(g) denotes meals that are gluten free.