



Whitley Hall Hotel

## Let's Do Lunch Menus 2017

<b>Week Commencing</b>	<b>Menu Number</b>
Monday, 1 May 2017	One
Monday, 8 May 2017	One
Monday, 15 May 2017	Two
Monday, 22 May 2017	Two
Monday, 29 May 2017	Three
Monday, 5 June 2017	Three
Monday, 12 June 2017	One
Monday, 19 June 2017	One
Monday, 26 June 2017	Two
Monday, 3 July 2017	Two
Monday, 10 July 2017	Three
Monday, 17 July 2017	Three
Monday, 24 July 2017	One
Monday, 31 July 2017	One
Monday, 7 August 2017	Two
Monday, 14 August 2017	Two
Monday, 21 August 2017	Three
Monday, 28 August 2017	Three
Monday, 4 September 2017	One
Monday, 11 September 2017	One
Monday, 18 September 2017	Two
Monday, 25 September 2017	Two
Monday, 2 October 2017	Three
Monday, 9 October 2017	Three
Monday, 16 October 2017	One
Monday, 23 October 2017	One
Monday, 30 October 2017	Two
Monday, 6 November 2017	Two
Monday, 13 November 2017	Three
Monday, 20 November 2017	Three
Monday, 27 November 2017	Three



Whitley Hall Hotel

## Let's Do Lunch Menu One

2 courses & a glass of bubbly or elderflower cordial £12.95

3 courses & a glass of bubbly or elderflower cordial £15.95

Our 'Let's Do Lunch' menu is available every **Monday to Saturday** from **12.00 noon** until **2.00pm**  
(Americano & Fudge may be taken as an alternative course)

### First Course

Chef's homemade soup of the day

Panko crumbed Derbyshire Brie, cranberry chutney, dressed leaves

Toasted English muffin, poached hens egg, mature cheddar mornay sauce

Cold smoked mackerel pate, focaccia toast, horse radish crème fraiche

Chargrilled chicken Caesar salad, focaccia croutons, crispy smoked organic bacon

Whitley Hall shrimp cocktail, shredded lettuce, mixed salad, Marie Rose sauce (£2.50 supplement)

### Main Course

Slow cooked ham hock, macaroni and four cheese sauce topped with panko crumble

Pan roast Shetland salmon, saffron mash, red cabbage, butternut veloute

Milk poached smoked haddock, spinach risotto, buttered broccoli, lemon sauce

Knabbs Hall Farm chicken and braised leek cobbler

Wild mushroom and red pimento stroganoff, steamed Basmati rice

Chargrilled 6oz English rump steak, spiced potato wedges, slow roasted vine cherry tomatoes & grilled flat mushrooms  
(£5.00 supplement)

### Desserts

Strawberry and vanilla cheesecake

Traditional jam roly poly and custard

Sticky toffee pudding, apple & butterscotch sauce

Lemon scented crème brulee, raspberry shortbread

Seasonal Fool with sorbet & fresh fruit

Selection of Regional Cheese ( £2.50 supplement)

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Coffee menu available (Additional cost)



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## Let's Do Lunch Menu Two

2 courses & a glass of bubbly or elderflower cordial £12.95

3 courses & a glass of bubbly or elderflower cordial £15.95

Our 'Let's Do Lunch' menu is available every **Monday to Saturday** from **12.00 noon** until **2.00pm**  
(Americano & Fudge may be taken as an alternative course)

### First Course

Chef's homemade soup of the day

Smoked Feta and vine tomato Greek salad with cold pressed Yorkshire rape seed oil

Poached Shetland salmon mousseline, melba toast and micro salad

Barbequed smoked mackerel fillet, potato and baby caper salad

Pressed ham hock and parsley terrine, piccalilli puree

Whitley Hall shrimp cocktail, shredded lettuce, mixed salad, Marie Rose sauce (£2.50 supplement)

### Main Course

Poached Shetland salmon and shrimp crumble, buttered broccoli

Charred organic pork sausages, roast vegetable cake, braised red cabbage, roast shallot gravy

Cornish plaice goujons in tempura batter, garden peas, twice cooked chips

Slow cooked beef shoulder cottage pie, crushed carrot and swede, Savoy cabbage

Baby leaf spinach and ricotta cannelloni, herbed panko crumb crust

Chargrilled 6oz English rump steak, spiced potato wedges, slow roasted vine cherry tomatoes & grilled flat mushrooms  
(£5.00 supplement)

### Desserts

Bramley apple and blackberry crumble, traditional custard

Steamed chocolate sponge, chocolate sauce

Banana parfait, toffee sauce

Lemon tart, homemade raspberry sorbet

Seasonal Fool with sorbet & fresh fruit

Selection of Regional Cheese ( £2.50 supplement)

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Coffee menu available (Additional cost)



Whitley Hall Hotel

## Let's Do Lunch Menu Three

2 courses & a glass of bubbly or elderflower cordial £12.95

3 courses & a glass of bubbly or elderflower cordial £15.95

Our 'Let's Do Lunch' menu is available every **Monday to Saturday** from 12.00 noon until 2.00pm  
(Americano & Fudge may be taken as an alternative course)

### First Course

Chef's homemade soup of the day

Pan fried semolina dusted red mullet fillet, baby caper and orange dressing

Star anise poached pear, Pickering watercress and stilton salad

Chicken liver parfait, toasted olive focaccia, red onion chutney

Wild mushroom vol au vent, roast garlic and brandy cream

Whitley Hall shrimp cocktail, shredded lettuce, mixed salad, Marie Rose sauce (£2.50 supplement)

### Main Course

Organic pork, apple and cider casserole, cheddar dumplings, butter Savoy cabbage

Deep fried Whitby Pollock fillet, twice cooked chips, crushed garden peas

Braised leg of Knabbs Hall Farm chicken, chasseur sauce, chive mash, buttered Savoy cabbage

Poached paupiette of Cornish plaice, creamed mash, broccoli, lemon butter sauce

Wild mushroom fricassee, fresh tagliatelle, parmesan shavings

Chargrilled 6oz English rump steak, spiced potato wedges, slow roasted vine cherry tomatoes & grilled flat mushrooms  
(£5.00 supplement)

### Desserts

Warm treacle tart, rum and raisin ice cream

Bread and butter pudding, sultanas, marmalade glaze, traditional custard

Italian style tiramisu, Madagascan vanilla pod ice cream

White chocolate panacotta, dark chocolate ice cream

Seasonal Fool with sorbet & fresh fruit

Selection of Regional Cheese ( £2.50 supplement)

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Coffee menu available (Additional cost)