

MENU

STARTERS

PAN ROASTED KING SCALLOP

Caramelised Artichoke, Smoked Pancetta, Fig

HOUSE CURED CHALK STREAM TROUT

Spiced Aubergine, Buttermilk Crumble, Pickled Radish

VENISON TARTARE

Kohlrabi & Nori Remoulade, Kale, Cured Egg Yolk

CRISPY SWEETBREADS

Smoked Almond, Torched Sweetcorn, Granny Smith Apple

VELOUTÉ OF CELERIAC & PEAR

Parsley Pesto, Lemon Oil

BAKED BEETROOT

Roasted Yeast, Blackberry Ketchup, Marjoram

 Vegetarian

Matfen Hall Hotel cannot guarantee that any item on this menu is free from nuts or nut traces and that all fish or game will be totally free from bones or shot. No items that are required to be labelled as 'containing GM materials' are used in the preparation of this menu. Please let one of the team know if you have any allergies or dietary requirements - allergen information is available on request. Reasonable substitutions will be accommodated where practical. Discretionary 12.5% service charge. All prices include VAT.

MAINS

ROASTED DUCK BREAST

Butternut Squash, Confit Leg, Plum

PAN FRIED LAMB LOIN

Slow Cooked Leg & Potato Terrine, Parsnip, Charred Cucumber

BAKED HALIBUT

Black Mussels, Aerated Potato, Heritage Carrots

AGED FILLET OF BEEF

Haricot Beans, Salsify, Black Garlic Crust

POACHED COD FILLET

Cauliflower, Crumbed Cheek, Tomato Mole Sauce

CANNELLONI OF LEEK, WILD MUSHROOMS & SWEDE

King Oyster Mushroom, Polenta Croutons

 Vegetarian

Matfen Hall Hotel cannot guarantee that any item on this menu is free from nuts or nut traces and that all fish or game will be totally free from bones or shot. No items that are required to be labelled as 'containing GM materials' are used in the preparation of this menu. Please let one of the team know if you have any allergies or dietary requirements - allergen information is available on request. Reasonable substitutions will be accommodated where practical. Discretionary 12.5% service charge. All prices include VAT.

DESSERTS

100% MADAGASCAN VANILLA (V)

Whipped Ganache, Praline, Cocoa Nibs, Sea Salt & Gavotte Tuile

PEAR & NORTHUMBERLAND HONEY (V)

Caramel Poached Pear, Scottish Crème Fraiche, Buckwheat & Wildflower Honey Ice Cream

PLUM & SMOKED HAY (V)

Roasted and Compote, Yuzu Jelly, Kataifi Pastry & Smoked Hay Ice Cream

VAHLRONDA DULCEY CHOCOLATE & BLACKBERRY (V)

Dulcey Delice, Hazelnut Croustillant, Blackberries Marmalade & Sorbet

Ⓥ Vegetarian

Matfen Hall Hotel cannot guarantee that any item on this menu is free from nuts or nut traces and that all fish or game will be totally free from bones or shot. No items that are required to be labelled as 'containing GM materials' are used in the preparation of this menu. Please let one of the team know if you have any allergies or dietary requirements - allergen information is available on request. Reasonable substitutions will be accommodated where practical. Discretionary 12.5% service charge. All prices include VAT.

SELECTION OF ARTISAN CHEESES

Served with Marinated grapes, sourdough starter crackers
& walnut bread & local Northumbrian pantry chutney

BRIE DE MEAUX

Cow, Soft, Meaux France

Soft, unctuous texture with an easy yet complex, nutty flavours

BLACK BOMBER CHEDDAR (V)

Cow, hard, Snowdonia Wales

Rich flavour with a smooth creaminess, moreish

BLUEMIN WHITE BLUE CHEESE (V)

Cow, Semi - Soft, Yorkshire England

Rich, nutty flavour and amazing melt-in-the-mouth texture.
Bluemín white is not spiked so does not contain blue vein

SAINT-MAURE DE TOURAINE

Goat, soft, Loire valley France

Fine texture, long-lasting savoury flavours with hints of nuts and citrus.

REDESDALE (V)

Sheep, hard, Northumberland England

Sweet, subtle. It has a rich, velvety texture, clean characteristic taste and refreshing tang.

£65 PER PERSON FOR 3 COURSES