



DINNER – SIGNATURE TASTING MENU (SAMPLE SEASONAL MENU)

£70.00 per person

Wine Pairing £32.50

Maple Roasted Garden Squash Pannacotta

Parmesan and croutons

Estate Partridge

Garden beetroots, brambles and red cabbage

Cave de Lugny Rose, Cremant de Bourgogne, France

Swinton Estate Trout

Walled garden tomatoes, Ponzu dressing and tarragon mayonnasie

Journey's End, Chardonnay, Haystack, South Africa 2014

Fillet of Stone Bass

Caramelised roscoff onions, white crab, apple & walnut

Aged Loin of Dales Beef & Braised Ox Cheek

Woodland mushroom, pickled onion, garden carrot

Cahors Chateau du Caillau (Malbec), France, 2013

Swinton Sorbet

Coffee and Chocolate

Coffee, caramelised chocolate, hazelnut and feullitine

Banyuls Cuvee Leon Parce 2011

For those guests staying at the hotel on a dinner inclusive rate, a £12.00 supplement per guest applies for this menu. This menu is served until 8.45pm and is designed for the whole table.

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

To book please call 01765 680 966

Swinton Park, Masham, Ripon, North Yorkshire, HG4 4JH