



SATURDAY MENU

Three Courses £28 per person

Pressed rillettes of chicken and black truffle
Celeriac and truffle cream, pickled mushrooms

Charred Mackerel
Beetroot, tarragon, wasabi and sorrel

Broad bean velouté
truffle, texture of apple (v)

Guinea fowl
Poached guinea fowl, confit leg, pressed potato, onion, Atlantic
turnip, truffle butter sauce

Pan roasted stone bass
Broccoli, poached potato, lemon and fennel sauce

Cauliflower and Cumin
Roasted and tempura of cauliflower, cumin spiced lentils, roasted almonds (v) ***
Dark chocolate marquise
Garden beetroot and blackberries

Lemon "tart"
Flavours and textures of lemon and fennel, with a crabley ice cream

Cheese
A selection of seasonal local cheeses, served with their own garnishes

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

To book please call 01765 680 966
Swinton Park, Masham, Ripon, North Yorkshire, HG4 4JH



THREE COURSE SUNDAY LUNCH MENU (SAMPLE MENU)
£28.00 per person

Warm salad of Yorkshire chorizo caramelised apple, chicory, poached hens egg

Garden onion velouté (v) smoked silver skins, black sheep beer jelly

Cured Swinton trout pickled vegetables, wasabi, squid cracker

Rose garlic braised pigeon,
black pudding, milk poached celeriac, crisp potato, watercress

Wateredge Farm roast sirloin traditional garnish, rich roast gravy

Fillet of halibut
barley, root vegetables, oxtail, garlic purée, red wine shallots

Swinton pheasant
poached breast, charred leeks, poultry truffle butter sauce, mushrooms and garden kale

Waldorf (v)
pear and Swaledale Blue risotto, braised celery, walnuts, fresh pear

Nougat glacé
Kirsch soaked cherries, cherry sorbet, pistachio

White chocolate mousse
sesame and peanut, salted caramel ice cream

Sticky toffee pudding
butterscotch sauce, vanilla ice cream

Yorkshire cheeses

A selection of local seasonal cheese served with their own garnishes

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CLASSIC DINNER MENU (SAMPLE SEASONAL MENU)

£58.00 per person

For those guests staying at the hotel on a dinner, bed and breakfast package, the Classic Menu is included in the room rate. Dishes are created using fresh ingredients from the hotels Walled Garden.

Estate Partridge

Garden beetroots, brambles and red cabbage

Salad of Walled Garden Produce

Curds, crispy rice, truffle dressing (v)

Duck Liver Parfait

Smoked breast, garden plums, pistachio and brioche

Torched Mackerel

Walled garden tomatoes, Ponzu dressing and tarragon mayonnaise

Goat's Cheese Mousse

Quail eggs, beetroot, orange, hazelnut (V)

Swinton Estate Venison

Loin, haunch, garden beets, shallot and chutney sauce

Roasted Monkfish Tail

Black trompettes, truffle cauliflower gratin, dill pasta & cep beurre blanc

Aged Loin of Dales Beef & Braised Ox Cheek

Woodland mushroom, pickled onion, garden carrot

Fillet of Stone Bass

Caramelised roscoff onions, white crab, apple & walnut

Roasted Garden Squash

Curried squash puree, almond granola, apple & sultana (v)

Coffee and Chocolate

Coffee, caramelised chocolate, hazelnut and feullitine

Banyuls Cuvee Leon Parce 2011 – £12.00

Garden Raspberry

Raspberries, white chocolate ice cream, walnut & pistachio crumble

Chateau Petit Vedrines 2012, Bordeaux, France – £8.50

Iced Lemon Parfait

Dill centred meringues, olive oil jelly and fennel

Royal Tokaji, 5 Puttonyos Aszu, Hungary 2008 – £18.50

Gingerbread

Aerated gingerbread, sweet and sour apple, creme fraiche and parfait

Tasmania Botrytis Riesling, Australia 2011 – £12.00

Cheese

A selection of local cheeses served with their own garnishes

(Supplement as extra course £10.50)

Flight of Niepoort Port

Ruby Dum, Tawny Dee and LBV 2001

Three 50mls glasses – £15.00

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