

# Meadowside



## BEST OF BRITISH GOURMET NIGHT – 20<sup>th</sup> November 2021

3 course - £30.95 each / 2 course - £25.95 each

Call 01539 625453 to book your place

### Starters –

**Beet & Potato Hash** – Pan roasted pieces of beetroot, potato & onion topped with a poached egg & drizzled with a dill hollandaise ‘V’ ‘GF’

**Wood Pigeon Breast** – Pan fried pigeon breast sat on a bread croute in a rich Madeira sauce with smoked Cumbrian bacon

**Scallops with Cauliflower & Walnuts** – Seared scallops sat on a cauliflower puree drizzled with a roast walnut butter ‘G/F’ ‘N’

### Mains –

**Butternut Squash, Pine nut & Spinach Hot Pot** – Roasted chunks of butternut squash with pine nuts & spinach topped & baked with sliced potatoes ‘V’ ‘G/F’

**Tikka Masala Lamb Shank** – Braised spiced lamb shank with a chilli & coriander sweet potato mash

**Pork Belly with Apple & Black Pudding** – Slow cooked belly of pork with a black pudding stuffing in a sage gravy with roasted Dentdale honied apple

### Dessert -

**Sticky Toffee Pear Pudding** – Poached pear in a sticky toffee pudding drizzled with creamy custard ‘V’

**Brandied Peach Crumble** – Peaches marinated in brandy topped with a buttery oat crumble, served with brandy cream ‘N’ ‘V’

**Rhubarb & Yorkshire Gin Eton Mess** – Rhubarb compote infused with Yorkshire dessert ram gin layered with creme Chantilly & meringue ‘V’ ‘G/F’

### Supplement £5.00 -

**Yorkshire Cheese Plate** – Yorkshire Cask, Yorkshire Red & Smoked Wensleydale cheeses with Dent beer onion chutney, apple & oat cakes