



The
CHURCHILL HOTEL

Sunday Lunch 27th April 2014

£19.95

to commence...

Mushroom Soup with Pickled Wild Mushrooms and Tarragon Oil

Smoked Salmon with Classic Garnish

East Coast Fishcake with Saffron Mayonnaise and Frisse

Creamed Garlic Mushrooms on Toasted Ciabatta

Truffle Buttered Chicken Liver Parfait with Fig Chutney and Toasted Brioche

Traditional Yorkshire Pudding with Onion Gravy

to continue...

Slow Roast Feather Blade of Beef with Yorkshire Pudding and Onion Gravy

Confit Shoulder of Ryedale Lamb with Minted Gravy

Roast Loin of Skipwith Pork with Apple Sauce, Crackling and Cider Gravy

Beer Battered Sustainable East Coast Fish Fillet with Fat Cut Chips, Crushed Peas,
Tartare Sauce and Lemon

Pea, Mint and Pine Nut Risotto with Mint Pesto

to conclude...

Strawberry Eton Mess

Lemon and Lime Cheesecake with Raspberry Compote

Sticky Toffee Pudding with Butterscotch Sauce and Vanilla Ice Cream

A Selection of Home Made Ice Creams and Sorbets

Locally Produced Cheeses with Chutney and Savoury Crackers

and then...

Yorkshire Tea or Filter Coffee



AA Rosette Award for Culinary Excellence