

# Fleur de Lys Restaurant



## Starters

Pressed York Ham Knuckle and Apple Terrine, warm Scotch Quail Egg  
and Pickering Watercress Salad  
£8.50

Fillet of Mackenzies Smoked Salmon with East Coast Mussels, Fine Beans, Tomato and Garlic Butter  
£8.95

Whitby Crab and Crayfish Salad with Tempura of Lobster, Bloody Mary Mayonnaise  
£11.95

Warm Dales Goats Cheese, Organic Beetroot Chutney,  
Chicory and Micro Herbs (v)  
£7.95

Pan-fried Yorkshire Partridge Breast, Ragout of Chestnuts, Shallots and  
Young Spinach, Redcurrant Jelly  
£8.50

Seared King Scallops with Minted Garden Peas, local Smoked Streaky Bacon  
£10.95

Wild Mushroom and Black Truffle Risotto with Parmesan Crackling  
£9.50

(v) – vegetarian dishes

### *Allergens*

Some of our dishes contain nuts and flour.

We care for your well being and guests with food allergies or specific dietary requirements are asked to discuss their needs with our Chef who will be happy to advise on ingredients and assist as necessary.



Two AA Rosettes

# Fleur de Lys Restaurant



## Main Courses

Whole Dover Sole, grilled or pan-fried  
£29.95

Grilled Halibut Fillet with Butternut Squash Pûrée, King Prawns, Vanilla and Chilli Butter  
£22.50

Roast Loin of East Coast Monkfish with Prosciutto Ham, Red Curry Lentils and Sweet Mango Sauce  
£19.95

Pan-fried Sea Bass with poached Lobster, Scallops and Saffron Nage  
£21.95

Canon of Croft House Farm Lamb and Confit Shoulder,  
Creamed Butter Beans, Shallot and Lamb Reduction  
£22.95

Pan-seared local Pheasant Breast, Pumpkin and Spinach Pie, Blackberry and Juniper Jus  
£18.50

Westmoor Pork Fillet with Black Pudding, Savoy Cabbage and Quince Jelly  
£19.50

Round Green Venison Topside with sautéed Girolles and Garlic Butter  
£19.95

Fillet of 28 day aged Aram Grange Beef, Wild Mushroom Duxelles and Madeira Jus  
£25.95

Fillet of Beef 'Diane' (cooked in the Restaurant)  
Yorkshire Fillet Steak with Dijon Mustard, Mushrooms, Onions, Tomatoes,  
Brandy, Red Wine and Cream served with seasonal Vegetables  
£26.95

**All main courses are served with a selection of Vegetables & Potatoes or Wentbridge House Salad**

*Vegetarian alternatives are available on request*

**At the request of many of our diners we would be grateful if you would  
silence your mobile telephone when dining in the restaurant.**

# *Fleur de Lys Restaurant*



## *Desserts*

Chocolate Fondant Pudding with Black Cherry Ice Cream  
£6.95

Baked Alaska, warm Cranberry and Apple Compote  
£6.95

Lemon Tart with Raspberry Sorbet  
£6.95

Sticky Toffee Pudding, Caramel Sauce, Honeycomb Ice Cream  
£6.95

Hot Chocolate and Hazelnut Fondue with  
fresh Winter Fruit and Berries  
£7.95

Crepes 'Suzette',  
Vanilla Seed Ice Cream (cooked in the Restaurant)  
£9.50

## *Cheese selection*

Cheese selection served with Wentbridge Chutney,  
Grapes and savoury Biscuits £8.95

Head Chef: Stephen Turner



Two AA Rosettes

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All prices are inclusive of VAT