

STARTERS



Classic Combination

Pan Fried Scallops

Pan Fried Scallops, Crispy Pressed Black Pudding and Pork Belly,
Bramley Apple Puree

£11.95

Roast Goose Terrine Mulled Cranberries and Roast Chestnuts	£8.95
Trio of Mini Fish Cakes Crab with Mango Salsa, Salmon & Dill with Lemon Mayo & Smoked Haddock with Hollandaise & Fried Quails Egg	£8.50
Hazlewood Potted Corned Beef with Pickled Beetroot and Onion Bread	£8.50
Crab Tart with Spiced Avocado Puree, Chilli Oil & Mustard Frills	£8.95
Homemade Soup or Broth of the Day Please ask for today's choice	£6.95
"Cropwell Bishop" Stilton Cheesecake Hazelnut Crumb Top & Deep Spiced Plums	£7.95

We cannot guarantee any of our dishes are nut free; please speak to our Chef for assistance.

MAIN COURSES

RESTAURANT



Classic Combination

'Surf & Turf'

A 7oz, 28 day aged prime Fillet of Yorkshire Beef served with a bucket of Garlic Tiger Prawns, Hand Cut Chips, grill Garnish and a fresh mixed Salad.

£28.95

This is a perfect partner for our very own Vavasour Pinot Noir created by the Vavasour family who lived at the castle for over 800 years.

Five Hour Roasted Lamb Belly Apricot Stuffing, Crisped Potato Terrine & Wild Mushroom Fricassee	£19.50
Pan Fried Cod Steak Chorizo Risotto & Red Pepper Coulis	£18.95
Seared Venison Loin Pumpkin & Sage Puree, Potato Fondant, Haggis & Warm Quince Jelly	£21.95
Pan Fried Sea Bass Fillets Warm Salad of Squid, Brown Shrimp and Fennel, Spiced Chilli Butter Fondue	£20.95
Wild Mushroom & Truffle Tortellini Butternut Squash Velouté & Parmesan Crisps	£17.50

FROM THE GRILL

RESTAURANT

Anise

'Kimberley Red Beef'

80Z Sirloin Steak

Served with Traditional Grill Garnish

We are delighted to offer this unique steak produced from Hand Reared Angus Shaver Cross Breed.

The shaver cattle are also used to produce Kobe and Wagyu Beef.
Kimberley Red is a 100% natural product with no chemicals or growth promoters.

£23.95

80Z Sirloin Steak £21.95

70Z Fillet Steak £24.50

Marinated Chicken Breast £17.95

All served with, Roast Field Mushrooms,
Confit of Plum Tomatoes and Hand Cut Chips

Grilled Whole Lemon Sole £22.50

Served with Lemon, Salsa Verde and Roast New Potatoes

SIDE ORDERS & SAUCES

Hand Cut Chips
Homemade Beer Battered Onion Rings
Hazlewood Garden Fresh Mixed Salad £3.75 each
Creamy Mashed Potatoes
Seasonal vegetables

Pepper Sauce
Diane Sauce
Hollandaise Sauce £2.95 each
Béarnaise Sauce

Hazlewood Castle endeavours to use only Yorkshire produce therefore all of our meat & poultry is Northern Gold farm assured.

DESSERTS

RESTAURANT



Classic Combination

"Weekend at Grandma's House"

Grandma' Hamer's Lemon Curd Cheesecake,
Camp Coffee & Evaporated Milk Panna Cotta,
Yorkshire Curd Tart & Turkish Delight Ice cream,
Fizzy Dandelion and Burdock,
finished with a bag of Peppermint Creams

perfect for two!

£15.95

Pear Tarte Tatin With Croissant Ice Cream	£7.95
"Millionaire" Crème Caramel with Chocolate Shortbread Milkshake & Chocolate Palmier Biscuits	£7.95
Raspberry Bakewell Tart with Raspberry Ripple Ice Cream & Raspberry Crackling	£7.95
Warm Chocolate & Cherry Brownie Cherry Ice Cream & Toasted Marshmallows	£7.95

Farmhouse Cheese Board

English cheeses are amongst the finest in the world. For your enjoyment we have sourced the following from small family producers Served with Local Hawthorne Berry Chutney, Fruit cake, Grapes, Celery & Biscuits.

Cropwell Bishop Stilton - Handmade in Nottingham, this tangy and velvety cheese beat 2,500 competitors to become International Supreme Champion 2009.

Quickes Extra Mature Cheddar - 16 months old, a very strong, earthy tasting moist cheddar made in Totnes, Devon.

Sparkehoe Farmhouse Red Leicester - Unpasteurised, lard rubbed, cloth bound, fantastic flavoured cheese... the best on the market.

Bath Soft Cheese - Dating from the times of Napoleon, this brie style cheese has a creamy flavour with a hint of mushroom and lemon.

Bluestones Goats - Handmade by Trish on her award winning pedigree goat farm near Hull, this blue veined goat's cheese proves a popular choice on any cheeseboard.

3 cheeses	£8.95
4 cheeses	£9.95
5 cheeses	£10.95
Coffee and Petit Fours	£3.50