

# CRATHORNE HALL

HOTEL  
YARM, NORTH YORKSHIRE

## SUNDAY LUNCH MENU

2 courses £30 per person

3 courses £35 per person

Children under 12 £17.50

### TO START

Soup of the day, cheese and herb scone (v)

Chickpea and herb falafel, barley couscous, chargrilled vegetables, pesto, garlic (vg)

Scottish smoked salmon, caramelised lime, shallots, capers, brown bread

Quinoa, avocado, feta cheese, broccoli, toasted pumpkin seeds, balsamic dressing (vg)

### INTERMEDIATE - £3 SUPPLEMENT PP

Granny Smith's apple sorbet, apple crisp

### TO FOLLOW

Roast striploin of Yorkshire beef, roasted vegetables, tenderstem broccoli,  
Yorkshire pudding, roast potatoes, gravy

Roast fillet of Cajun spiced sea trout, crispy onions, chimichurri, house salad

Breast of free-range chicken, cured ham, potato, baby gem, purple sprouting broccoli

Harissa grilled tofu steak, roasted butternut squash, sweet potato and apricot tagine,  
marinated tomatoes, mint dressing (vg)

### TO FINISH

Chocolate fondant, vanilla ice cream, dark chocolate sauce

Lemon posset, white chocolate, lavender

Warm rhubarb crumble tart, clotted cream, poached rhubarb

Crème brûlée, homemade shortbread

### CHEESE COURSE

£6pp As upgrade to dessert - £11pp As an additional course

Selection of Yorkshire cheeses, chutney, fruit cake

**A discretionary service charge of 12.5% will be added to your bill.**

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team. Prices inclusive of VAT at current rate. Adults need around 2000 kcal per day.

Prices and dishes correct at time of publishing.