



TWO RIVERS

Café - Restaurant

January – March 2011
2 courses £19.95 3 courses £24.95

Starters

Chef's homemade soup of the day

Topped with a Parmesan crouton
(V, GF omit crouton)

Smoked chicken and spinach risotto balls

With a roast tomato sauce

Trio of bruschetta

Topped with smoked salmon, crème fraiche and dill cornichon
Tomato, basil and feta
Red pepper hummus and chorizo

Goats cheese cranberry and walnut tart

Served on red chard with a honey and mustard dressing
(V)

Warm sea bream caesar salad

On a herb crouton

Rabbit terrine

With tomato and chilli jam and a toasted plum loaf
(GF omit plum loaf)

Smoked salmon and crayfish pancakes

With a salsa Verde

Watermelon and Serrano ham

Served on a wild rocket and feta salad
(V omit Serrano ham, GF)

DF - Dairy free

GF - Gluten free

V – Vegetarian

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Main Courses

Pan-fried leven duck breast

With wild rice and a plum sauce
(GF) (DF omit sauce)

Lemon sole

On wilted greens with a sorrel and asparagus sauce
(GF)

Surf and turf

Fillet steak, salmon supreme and grilled langoustines
Served on a Mediterranean vegetable rosti
(GF)

Pot-roasted rack of pork on bubble and squeak

With a wholegrain mustard and apple sauce
(GF)

Free range Yorkshire chicken supreme

Topped with a pistachio crumb and a sherry cream sauce

Yorkshire fillet steak

Served with roasted tomato, brandy and peppercorn sauce
(GF) (£5 surcharge)

Wild mushroom and leek cannelloni

Topped with rocket and parmesan shavings

Chef's catch of the day

Accompanied with seasonal produce

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Desserts

**Selection of local cheeses
from the Yorkshire dales cheese company**
Served with homemade fruit loaf and tomato chutney
(GF omit loaf)

Traditional Yorkshire curd tart
With vanilla cream

Panettone and baileys bread and butter pudding
With crème anglaise

Limoncello cheesecake
With a lemon cream

Winter berry and mascarpone shortbread stack
On a raspberry coulis

Local ice creams
Presented in a wafer basket topped with chocolate honeycomb pieces
(GF, DF sorbets available)

Chocolate torte
With a maple and pecan cream

Coffee and handmade chocolates £2.00
Speciality liqueur coffees and handmade chocolates £4.50

Please note all dishes may contain traces of nuts

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