



TWO RIVERS
Café - Restaurant

Menu

June – November 2010

Two courses £18.95 per person

Three courses £23.95 per person

Starters

Chef's homemade soup of the day
topped with polenta croutons
(V, GF omit Crouton)

Tian of smoked chicken and Waldorf salad
served on a chervil and watercress sauce
(GF)

Chef's homemade fish cakes
with mixed leaves and tartar sauce

Game and redcurrant terrine
served with spiced apple and rhubarb chutney
(GF)

Halloumi, watermelon and mint salad
tossed in lemon and pepper dressing
(V, DF omit Halloumi)

Spiced mackerel crostini
served with beetroot salsa

Roasted red pepper and sun blushed tomato tart
topped with Manchego cheese and raspberry vinaigrette
(V)

DF - Dairy free

GF - Gluten free

V – Veg



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Mains

Pan fried Leven duck breast
on a sweet potato scone topped with Morella cherry jus
(GF omit scone, DF omit sauce)

Seafood linguini with East Yorkshire crab
topped with parmesan shavings and wild rocket
(GF on request)

Lemon and herb crusted rump of lamb
with tahini aubergines and Moroccan sauce
(DF)

Lemon sole with salsa verde
with a timbale of asparagus, mint and lemon risotto
(DF)

Ribeye steak
topped with caramelised maple onions and served with Bourbon sauce
(£5 surcharge, GF, DF omit sauce)

Free range Yorkshire chicken breast stuffed with chorizo and feta
wrapped in Serrano ham, with roast tomato and olive sauce
(GF)

Trio of Mediterranean vegetables
stuffed with squash gratin, fruity cous cous and tofu ratatouille
(V)

DF - Dairy free

GF - Gluten free

V - Vegetarian



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Desserts

Rhubarb vanilla cheesecake
served with clotted cream

Cherry brandy Crème Brulee
served with biscotti

Chocolate orange pudding
served with Baileys sauce

Trio of cheese
with plum chutney and date and walnut loaf
(GF omit loaf)

Selection of local ice creams
with berry compote and sprinkled with brandy snap
(GF, DF sorbets available)

Summer berry short bread stack
with fruit coulis

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

Please note all dishes may contain traces of nuts