

CABBAGE HALL'S

Dinner Menu

Britain has evolved many "Food Heroes", providing quality ingredients. Here at Cabbage Hall I am pleased to showcase some of those from our Region with my award winning style of Cuisine.



"Designer" Platter Menu

An inspirational food style from Robert offering you quality comfort food to relax, share and enjoy together.

CABBAGE HALL RETRO PUB PLATTER

£28.95

Keith's Meadow Bank Farm Pure Bred Traditional Hereford Beef, Steak & kidney pastie & beefburger with corn relish.
Classic mini chicken Kiev, chips.
Grilled gammon & egg, pub salad.
Scampi & chips, tartar sauce.
Butcher Neil's sausage & onions.

CHEF ROBERT'S REGIONAL FOOD PLATTER

£28.95

RS Ireland's Black pudding Fritters, mustard mayonnaise.
Woodall's Black Combe ham, red wine spiced pear & roast fig.
Anne Connelly's Federia cheese & Woodall's air dried ham salad, tomato & basil salsa.
Cheshire Smokehouse home smoked river Winkle trout, Loch Duart salmon, celeriac remoulade.
Keith's Meadow Bank Farm Pure Bred Traditional Hereford Beef pressed brisket & Cabbage Hall's home pickled onions.
Cabbage Hall's homemade lobster butter potted Morecambe Bay shrimps.

FISH & GAME PLATTER

£32.95

Oriental style Gravavlax "Yang Sing".
Cheshire Smokehouse smoked river Winkle trout & Loch Duart smoked salmon, celeriac remoulade.
Goujons of Irish Sea brill, chips & tartar sauce.
Haunch of venison pastie, Cabbage Hall's home pickled red cabbage.
Chartreuse of pigeon.
Roulade of pheasant & foie gras, Madeira Jelly.

WINTER WARMER PLATTER

£29.95

Keith's Meadow Bank Farm Pure Bred Traditional Hereford Beef cottage pie.
Deemster House lamb hotpot, Cabbage Hall's home pickled red cabbage.
R.S Ireland's Bury Black pudding fritters, mustard mayonnaise.
Chicken Kiev & chips.
Steak brochette, chips & fried onions.
Radmore Green Farm Gloucester Old Spot, Cheshire pork bake.



CABBAGE HALL'S

"Bespoke" Menu

STARTERS

"The world is divided between those who love garlic and those who detest it! If amongst your clientele, you find some of the former, please offer them the Menuhin-Kisby Garlic Soup-they will adore it!"

Yehudi Menuhin 1992

POTAGE YEHUDI MENUHIN 	£6.25
Rich chicken and vegetable broth, liased with a garlic olive oil emulsion.	
GRATIN NORMANDE	£5.95
A velvet cream of onion soup with Eddisbury Farm cider, topped with Gruyère croutons and baked in the oven.	
RICHARD WOODALL'S HAMS; CUMBRIAN AIR DRIED HAM & BLACK COMBE HAM	£9.95
Red wine spiced pear, roast fig, fresh asparagus & baby leaf.	
PRESSED TERRINE OF GOOSNARGH DUCK	£10.95
Cheshire Smokehouse smoked chicken, foie gras & baby leek, Madeira jelly, toasted brioche.	
ORIENTAL STYLE GRAVADLAX "YANG SING"	£9.95
Cured salmon in Chinese seasonings. Loch Duart smoked salmon springroll, bean sprout, sugar snap & coriander salad.	
PICKLED WILD MUSHROOM SALAD	£8.95
Truffled celeriac puree, Madeira jelly, sisso cress salad.	
LOBSTER RISOTTO 	£12.95
Creamy saffron and leek risotto, roast lobster, baby leek, Cognac cream sauce.	

FISH

CABBAGE HALL'S LUXURY FISH & CHIPS

£16.95

Deep fried halibut in beer batter, various peas, tartar sauce.

LOBSTER THERMIDOR

HALF £19.95/ FULL £38.95

Classic lobster dish. Served in the shell, the meat bound in rich Cognac, shallot, parsley, cream & mustard sauce, gratinée. Fresh spinach, caramelised fennel, pilaf rice.

GOUJONS OF IRISH SEA BRILL MURAT

£17.95

Strips of pan fried brill, artichoke, parmentier potatoes, provençale sauce, baby leeks.

NAVARIN OF LOCH FYNE SCALLOPS & BABY VEGETABLES

£21.95

Chervil white wine cream sauce, fresh spinach, croquet potato.

PAUPIETTE OF SALMON FILLET, WATERCRESS CREAM

£15.95

Fresh Loch Duart salmon enveloping a tarragon scented mousseline, Charlotte potatoes, sugar snap & broccoli.

VEGETARIAN

BUTTERNUT SQUASH RISOTTO

£13.95

Lightly spiced, crunchy vegetables in korma cream, raita dressing.

TWICED BAKED ROQUEFORT CHEESE SOUFFLÉ

£13.95

Caramelised chicory tatin, roasted red wine pear, spinach & almonds, parsnip & walnut cream.



MEATS

ASSIETTE OF DEEMSTER HOUSE LAMB

£19.95

Loin of lamb accompanied by Lancashire Hotpot, kidney tartlet & braised tongue, carrot puree, parisienne potatoes.

GRILLED RIB EYE BOURGUIGNONNE



£22.95

Succulent rib steak, rich Burgundy stew, Peter Jones' Wirral watercress & seared tomato salad, big chips, Bearnaise.

ROAST LOIN OF VEAL ITALIENNE

£22.95

Slow braised shin, macaroni cheese gratin, sauté courgette provençale, spinach. Mushroom, tomato, herb white wine sauce.

PAN ROASTED BREAST OF PHEASANT, COGNAC VELOUTE

£14.95

Enveloping a mousseline of leg & chestnut, Chantenay carrots, buttered Savoy cabbage & smoked bacon, parmentier potatoes.

MEDALLION OF DEER PARK FARM VENISON

£19.95

Slow cooked haunch & faggot, port & juniper sauce, caramelised red cabbage & chestnuts, haricot vert, parsley mash.

RADMORE GREEN FARM GLOUCESTER OLD SPOT CUTLET

£17.95

Grilled loin of pork, set on boulangere style potatoes, baked in Eddisbury Farm Cider with slow cooked belly pork, caramelised Willington Farm apple, tomato, parsley cider cream sauce.

CHARTREUSE OF PIGEON, RED WINE JUS

£16.95

Savoy cabbage enveloping pink breast of pigeon, foie gras & chicken mousseline, potato & celeriac rosti, root vegetables.

KEITH'S MEADOW BANK FARM

PURE BRED TRADITIONAL HEREFORD BEEF

£15.95

Classic Goulash, leek, mushroom & parsley pilaf, baby leek & sauté peppers.

CABBAGE HALL'S

"Tailor's" Menu 2 Courses £14.95

12.00pm - 7.00pm

CRISPY MACKEREL

Leaf salad, curried coleslaw.

POACHED EGG FLORENTINE

REG'S SMOKED GOOSNARGH DUCK

Orange, pear & watercress salad, crème fraiche dressing.

SALMON MAYONNAISE COCKTAIL

MAIN COURSE

DEEMSTER HOUSE LAMB JOINT

Red wine jus, Lancashire Hotpot, roast parsnips.

PAN FRIED HAKE, PROVENÇALE ARTICHOKEs

Haricot vert, parmentier potatoes.

GLOUCESTER OLD SPOT PORK LOIN

Grilled, piquant sauce, sauté potatoes, buttered Savoy cabbage, Chantenay carrots.

TARGINE OF VEGETABLES & DRIED FRUIT

Aromatic basmati rice, crisp sugar snaps & mangetout.



DESSERTS

£5.75

VANILLA CREAM PANNA COTTA

Macerated exotic fruits, Cheshire Farm coconut ice cream.

POACHED EDDISBURY FARM COMICE PEAR BELLE HÉLÈNE

WILLINGTON FARM APPLE DESSERT PLATE

Cheshire farm apple sorbet.

ROB'S STICKY TOFFEE PUDDING

Clotted cream.

CARAMELISED BANANA BAVAROIS

Caramelised bananas, rum syrup, coffee cream choux bun.

ASSIETTE OF DESSERTS TO SHARE

Apple pancake, pear Belle Hélène, sticky toffee pudding, coffee choux bun & caramelised banana, tulip of macerated exotic fruits.

£14.95

CABBAGE HALL'S FINE CHEESE SELECTION

£11.95 / full selection

£7.95 / half selection

SELECTION:

Anne Connolly's Federia & Crabtree, Roquefort, Wigmore, Montgomery Cheddar, Allerdale goat's cheese, Bourne's smoked Cheshire, Hafod, Colston Bassett Stilton, Taleggio.

PLEASE ASK FOR ROBERT'S PORT DECANTER SELECTION

Robert is pleased to offer a fantastic decanter selection of ports, presented and poured at your table to enjoy with your cheese.
Your choice from:-

1978 KROHN Colheita

£10.95

1988/96 FONSECA GUIMAERENS

£6.95

1998 TAYLOR'S QUINTA DE VERGELLES

£7.95

All measures 75ml

DESSERT WINES BY THE GLASS

Moscato Passito	125ml	Italy	£4.95
Domaine de Grange Neuve Monbazillac	125ml	France	£4.95
Innocent Bystander Sparkling Pink Moscato	125ml	Australia	£4.95
Campbells Rutherglen Muscat NV	125ml	Australia	£6.95
Antique PX, Fernando de Castilla	50ml	Spain	£8.95

COFFEE
£1.95

LIQUEUR COFFEES
£4.95

TEAS
English, Earl Grey, Jasmin
£1.75

