

# CABBAGE HALL'S

## Dinner Menu

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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

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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

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### STARTERS

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*"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**

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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

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## 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

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## 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

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**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 courgettes 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

## "Classic Cuts" Menu

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Quality produced regional beef aged on the bone for 28 days, accompanied by Classic garnish: field mushrooms, grilled tomatoes, onion rings, parsley butter, Peter Jones' Wirral watercress.

### MEAT

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GRILLED LARGE SIRLOIN (300gm)	£19.95
GRILLED PRIME RUMP (350gm)	£17.95
GRILLED T-BONE (625gm)	£24.95
GRILLED RIBEYE ON BONE (375gm)	£21.95
FILLET STEAK (panfried or grilled, 250gm)	£24.95
GRILLED VEAL CHOP (250gm)	£21.95
CHATEAUBRIAND (fillet joint for 2 people, 550gm)	£56.95
BARNESLEY CHOP Deemster House lamb.	£16.95

### FISH

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IRISH SEA LARGE TURBOT FILLET (Grilled/Meunière)	£24.95
GRILLED FRESH LOBSTER (whole/half)	£36.95 / 18.95
CLASSIC LOBSTER THERMIDOR (whole/half)	£38.95 / 19.95

#### SIDE DISHES:

Thick cut chips	£2.95
Buttered Charlotte potatoes	£2.25
Mixed salad	£3.95
Seasonal Vegetables	£2.95

#### SAUCES:

Classic peppercorn, Bearnaise, Choron, Diane	£1.95
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# 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 DESSERTS

Cheshire farm apple sorbet.

## ROB'S STICKY TOFFEE PUDDING

Clotted cream.

## CARAMELISED BANANA BAVAROIS

Caramelised banana, 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

