

# CABBAGE HALL'S

## Sunday 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.

### 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**

- POTAGE YEHUDI MENUHIN  £6.25  
Rich chicken and vegetable broth, liased with a garlic olive oil emulsion.
- LEEK & POTATO SOUP £4.95  
Chive cream.
- WOODALL'S CUMBRIAN AIR DRIED HAM & ONION RISOTTO  £6.95  
Caramelised shallots, parsley, ham crisp.
- CHICORY SALAD, RED WINE SPICED PEAR £6.25  
Asparagus, roast walnuts, Roquefort dressing.
- PRAWN & AVOCADO COCKTAIL £6.95
- SMOKED HADDOCK BRANDADE & POACHED EGG  £8.95  
Baked smoked haddock, potatoes, Gruyère cheese, garlic, herbs & cream, Soft poached Ashcroft Farm egg coated with Hollandaise sauce.
- ORIENTAL STYLE GRAVADLAX "YANG SING" £9.95  
Cured salmon in Chinese seasonings. Loch Duart smoked salmon springroll, bean sprout, sugar snap & coriander salad.
- RICHARD WOODALL'S HAM;  
CUMBRIAN AIR DRIED HAM & BLACK COMBE HAM £9.95  
Red wine spiced pear, roast fig, fresh asparagus & baby leaf.
- NAVARIN OF LOCH FYNE SCALLOPS & BABY VEGETABLES £12.95  
Chervil cream.
- LOBSTER RISOTTO  £12.95  
Creamy saffron and leek risotto, roast lobster, baby leek, Cognac cream sauce.

Bon Appetit



# FISH

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**CABBAGE HALL'S LUXURY FISH & CHIPS** £16.95  
Deep fried halibut in beer batter, various peas, tartar sauce.

**POACHED FILLET OF HAKE FLORENTINE** £14.25  
Charlotte potatoes, spinach, white wine cheese 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.

# VEGETARIAN

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**BUTTERNUT SQUASH RISOTTO** £13.95  
Lightly spiced, crunchy vegetables in korma cream, raita dressing.

**TAGLINI OF ROSARY GOAT'S CHEESE & HERBS** £13.95  
Fresh spinach, vegetable florets.

# CHILDREN'S MENU

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**MAINS** £5.95

**PUDDINGS** £2.95

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**ROAST BEEF, 2 YORKIE PUDS**  
Roast potatoes & Sunday vegetables

**POSH FISH FINGER, CHIPS & PEAS**

**BUTCHER NEIL'S "TOAD IN THE HOLE"**  
Roast potatoes & Sunday vegetables

**BEEFBURGER & CHIPS WITH SALAD**  
From Keith's Meadow bank farm.

**ROAST CHICKEN, GRAVY,**  
Roast potatoes & Sunday Vegetables

**PASTA BOLOGNESE & SALAD**

**CHESHIRE FARM ICE-CREAM SUNDAE**

**STRAWBERRIES & ICE-CREAM**

**ROB'S PANCAKE & GOLDEN SYRUP**

**ROB'S STICKY TOFFEE PUDDING  
& CREAM**

# MEATS

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ROAST RUMP OF BEEF, YORKSHIRE PUDDING	£12.95
RADMORE GREEN FARM GLOUCESTER OLD SPOT Roast loin, sage juices, grilled apple.	£12.95
PAN FRIED PHEASANT, VELOUTE CREAM SAUCE Pancetta & Puy lentils, caramelised root vegetables.	£12.95
CABBAGE HALL BEEFBURGER  Keith's Meadow Bank Farm Traditional Pure Bred Hereford Beef, skinny chips, onion rings, tomato salsa, Peter Jones' Wirral watercress salad.	£12.95
GRILLED BARNESLEY CHOP, DEEMSTER HOUSE LAMB Classic garnish, big chips, haricot vert, minted Hollandaise sauce.	£16.95
GRILLED RIB EYE BOURGUIGNONNE  Succulent rib steak, rich Burgundy stew, Peter Jones' Wirral watercress & seared tomato salad, big chips, Bearnaise.	£22.95
PAN FRIED SUPREME OF CHICKEN, COGNAC VELOUTE Buttered Savoy cabbage, chestnut & smoked bacon, Chantenay carrots, parmentier potatoes.	£15.95
RUMP STEAK AU POIVRE Thick chips, haricot vert.	£18.95
FILLET OF BEEF STROGANOFF Leek mushroom & parsley pilaf, haricot vert, baby leek.	£19.95

# SIDE ORDERS

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BIG CHIPS	£2.95
SKINNY CHIPS	£2.50
BUTTERED CHARLOTTE POTATOES	£2.25
MIXED SALAD	£3.95
SEASONAL VEGETABLES	£2.95
DEVONSHIRE'S TRADITIONAL BREADS & BUTTER	£1.95



# CABBAGE HALL'S

## Platter & Dessert (two people) £38.95

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## "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

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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

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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

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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

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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.

# 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

