



Vardon's Fine Dining Restaurant

Chef de cuisine, Carl Beesley, proudly presents to you his Winter À la carte menu. Created with input from all of his talented brigade, Chef has placed focus on the use of fresh, local ingredients and traditional methods. We trust that you will enjoy your dining experience as thoroughly as we have enjoyed creating it for you.

Entrée

Carpaccio of beef with celeriac remoulade and black pepper sour cream	£8.95
Confit duck and orange Ballotine with pea shoots and red wine syrup	£6.95
Stilton, walnut and celery salad with honey and mustard dressing	£6.25
Gorgonzola and mascarpone cheese tartlet served with roasted shallots and sweet pepper coulis	£6.95
Chef's Homemade Soup of the Day	£5.25
Smoked haddock and crab cake coated in sesame seeds with a spring onion sauce	£7.25
King prawns fried in caper butter with chilli	£8.95
Smoked salmon with brown bread and butter	£7.95

Main Course

Game three ways- slivers of pheasant, roast woodpigeon and venison parcels served with game chips and juniper berry jus.	£20.95
Fillet of beef served on garlic and thyme rosti with horseradish mousse and morel sauce.	£24.95
Duo of red snapper and sea bass served on creamed chive potatoes with wilted kale and saffron sauce.	£18.95
Goosnargh duck with garlic fondant and cherry and almond sauce.	£19.95
Rump of lamb marinated in rosemary and ginger with champ potatoes with petit blackberry tartlet and redcurrant jus.	£19.95
Pear walnut and Roquefort risotto dressed with truffle oil.	£16.95
Fillet of pork, roasted apples, grilled black pudding, and stilton sauce	£17.95
Fillet steak cooked to your liking with pont neuf potatoes, grilled tomato and sautéed mushrooms or with a sauce of your choice.	£24.95
Sirloin steak cooked to your liking with pont neuf potatoes, grilled tomato and sautéed mushrooms or with a sauce of your choice.	£22.95

All main courses are accompanied by a panache of vegetables



Side Dish

Creamed potato	£2.95
Hand cut chips	£2.95
Green salad with a choice of dressing	£2.95
Choice of alternative sauces	£2.50
Chef's panache of vegetables	£3.50

Should you desire an accompaniment that is not listed please ask a member of our team who will speak to Chef on your behalf

Our maître d' will be happy to recommend wine to compliment your meal should you require their guidance

Dessert

Bailey's crème brulle with shortbread fingers.	£5.95
Shaw hill sticky toffee pudding with butterscotch sauce.	£6.25
Honey and almond parfait with honeycomb dust.	£5.25
Chocolate and raspberry slice served with chilled Anglaise.	£4.95
Chef's selection of home made ice creams	£4.25
Chef's selection of home made sorbets	£4.25
Cheese & Biscuits with traditional accompaniments	£6.95
Coffee & Petit Fours	£2.95

Why not try a digestive with your dessert or coffee?

Brandy – From £2.65

Remy Martin Grand Cru, Remy Martin VSOP, Remy Martin XO, Hennessy XO, Janneou VSOP

Whisky – From £2.65

Lagavulin, Oban, Talisker, Glenfiddich, Jameson's, Dalwhinnie, Laphroaig

Port – From £2.35

Cockburn's, Taylor's

Dessert Wine – From £6.50 per glass

Liqueur Coffee available on request. Please ask a member of staff if you do not see a particular refreshment that you would enjoy