



ASTON HALL
HOTEL & RESTAURANT

April, May & June Dinner Menu

Served Monday to Saturday 5:00pm to 9:00pm

1 Course £14.95

2 Course £19.95

3 Course £24.95

TO START

Homemade Soup of the Day

Served with Garlic & Herb Croutons

Onion Bhaji

Carrot & Coriander Sauce, Coriander Pesto, Salted yoghurt, Pickled Onion & Chilli

Pan Fried Scallops

With Wasabi Pea Puree, Saffron Arrancini & Crispy Parma Ham
(£3.00 Supplement)

Venison Cannelloni

With Kale, Parmesan & Tomato Bean Casserole

Poached haddock on Toast

With Fried Duck egg & Polonaise Sauce

Chicken, Pancetta, Gnocchi,

Mushroom Veloute, Truffle Oil

If you have any allergies or specific dietary requirements, please inform a member of the team when placing your order and our chefs will do their best to cater for your needs



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TO FOLLOW

Soya & Honey Glazed Duck

Butternut Squash & Star Anise Puree, Sweet Potato Fondant, Pak Choi, Five Spiced Puffed Rice & Rice Wine Jus
(3.00 Supplement)

Fennel & Caraway Marinated Lamb Rump,

Charred Vegetables, Chervill Potatoes, Tomato & Pepper Sauce
(£3.00 Supplement)

Taste Of The Sea

Served with Seasonal Vegetables, Crispy Potatoes, Chorizo & Chilli Bisque

Toulouse Sausage

Champ Mashed Potatoes, Braised Lentils, Cabbage & Bacon and Caramelised Onion

Cauliflower Steak

With Cauliflower Cheese Puree, Lentils & Cous Cous and Almond & Cashew Nut Dressing



Ribeye Steak

Served with Peppercorn Sauce
(£5 supplement)

Mixed Grill

Served with Peppercorn Sauce

Chargrilled Chicken

Served with Stilton Sauce

All served with Garlic & Thyme Confit Tomato, a Grilled Mushroom and Triple Cooked Chips



SIDE ORDERS

Homemade Chips

Sweet Potato Fries

Creamed Cabbage & Bacon

Mixed Seasonal Vegetables

Buttered Mashed Potatoes

Beer Battered Onion Rings

All £3.50 Each

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TO FINISH

Raspberry Macaroon

With Pink Gin, Rhubarb, Ginger & Blueberry, Lemon Curd, Pistachio Biscotti

Rich Chocolate Torte

with Clotted Cream

Mango Parfait

Coconut Ice Cream, Pineapple Salsa, Brandy Snap Curl

Bakewell Pudding

With Raspberry Ripple Ice Cream & Vanilla Pod Custard

Selection of Cheese & Biscuits

Abbots Bronze – Mature Cheddar is brought together with the savoury flavour and texture of balsamic onions

Swaledale Blue – Creamy in colour with distinctive blue veins running throughout

Wensledale With Apricots – Sweet & fruity

Smoked Applewood – With a delicate smoky flavour and a lovely smooth texture

Golden Cross- Ripened Goats milk cheese rolled in ash

All served with Fruit Cake, Nuts, Apple, Celery, Grapes and Homemade Chutney

(£4.00 Supplement)



Plate of Homemade Petit Fours

£3.50

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