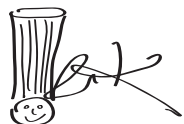


CABBAGE HALL'S

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

£29.95

Keith's Meadow Bank Farm Pure Bred Traditional Hereford Beef, jacket filled cottage pie & beef burger with corn relish.
Classic mini chicken Kiev, chips.
Grilled gammon & egg, pub salad.
Fish, chips & mushy peas.
Butcher Neil's sausage & onions.

CHEF ROBERT'S REGIONAL FOOD PLATTER

£29.95

RS Ireland's Black pudding Fritters, mustard mayonnaise.
Reg's smoked Goosnargh duck & beetroot salad.
Salad of Anne Connolly's Federia cheese & Woodall's air dried ham, rosemary spiced poached pear, roasted walnuts.
Roulade of Cheshire Smokehouse Loch Duart smoked salmon & river Wincle smoked trout, horseradish dill mayonnaise.
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.

CABBAGE HALL SUMMER PLATTER

£32.95

Woodall's Cumbrian air dried ham, melon & asparagus.
Morecambe Bay crab Caesar salad.
Griddled tuna, Niçoise salad.
Roasted Mediterranean vegetables, two pesto dressing.
Sunblushed tomato & salmon quiche.
Fresh asparagus, quail egg, baby leaf, truffled mayonnaise.

FISHERMAN'S PLATTER

£34.95

Griddled tuna, Niçoise salad.
Fish, chips & mushy peas.
Salad of lobster, mango & tomato, basil dressing.
Moules Marinière, French bread.
Roulade of Cheshire Smokehouse smoked Loch Duart salmon and river Wincle smoked trout, horseradish & dill mayonnaise.
Morecambe Bay crab Caesar salad.



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



Rich chicken and vegetable broth, liaised with a garlic olive oil emulsion.

£6.50

VICHYSOISSE, SMOKED EEL

Potato & chive salad.

£8.95

PRESSED BELLY PORK, HAM HOCK & FOIE GRAS TERRINE

Haricot beans, pea purée, apple & mixed cress salad.

£9.95

RILLETTES OF MORECAMBE BAY SKATE, SHRIMP & AVOCADO

Baby leaf salad, ravigote dressing.

£9.95

LOBSTER RISOTTO



Creamy saffron and leek risotto, roast lobster, baby leek, Cognac cream sauce.

£13.95

BALLOTINE OF QUAIL, CHICKEN PARFAIT, BEETROOT SALAD

Boned quail, chicken liver & sultana farce, liver pate, baby leaf grain mustard dressing.

£9.95

FRESH ARTICHOKE & ASPARAGUS, MALTAISE SAUCE

Ashcroft's poached egg, orange Hollandaise sauce, toasted almonds.

£8.95

CABBAGE HALL HORS D'ŒUVRE



Crab Caesar salad, chicken liver parfait, skate rillettes & pressed pork, ham hock & foie gras terrine.

£11.95

PRESSING OF AVOCADO, TOMATO & FRESH FRUIT

Bound in Longley Farm cream cheese, spiced with fresh ginger.

£7.95

FISH

LOBSTER THERMIDOR

HALF £20.95 / FULL £39.95

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.

PAN ROASTED LOIN OF COD

£17.95

Risotto of Scottish langoustine, tomato & basil, confit tomatoes, fresh spinach.

SEARED RIVER LUNE SEABASS, THAI STYLE POTATO CAKE

£19.95

Lemon grass butter sauce, sugar snap peas, broccoli.

BOUILLABAISE

£19.95

The classic Mediterranean fish stew, rouille, toasted French bread.

CABBAGE HALL'S LUXURY FISH & CHIPS

£16.95

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

PAN FRIED LOCH FYNE SCALLOPS, MUSSEL LINGUINI

£21.95

Black trompette mushroom, fennel and dill cream sauce.

VEGETARIAN

SUNBLUSHED TOMATO, SPINACH & BASIL RISOTTO, CONFIT CHERRY TOMATOES

£13.95

Deep fried courgette, parmesan shavings, pesto dressing.

SAUTÉ PRESSED POTATO AND TRUFFLED ROSARY GOAT'S CHEESE

£13.95

Toasted almond & sweetcorn cream, broccoli & cauliflower florets.



MEATS

ROAST BELLY PORK, LOCH FYNE SCALLOPS,
R.S. IRELAND'S BLACK PUDDING, GINGER VELOUTE CREAM £18.95
Parisienne potatoes, summer cabbage, haricot vert.

GRILLED PRIME RUMP STEAK,
WHITE WINE DIJON MUSTARD SAUCE £17.95
Aubergine purée, tomato & mushroom gratin, fondant potato.

SUPREME OF CHICKEN, WITH PARISIENNE POTATO,
WHITE WINE, TOMATO & PARSLEY SAUCE £15.95
Carrot purée, fresh spinach, caramelised apple.

DEEMSTER HOUSE LAMB CUTLETS MARECHALE £18.95
Breadcrumbs & panfried, Madeira sauce,
confit tomatoes, fresh asparagus, dauphinoise potatoes.

SAUTÉ VEAL LOIN & SCOTTISH LANGOUSTINE,
GEWURZTRAMINER SAUCE £21.95
Celeriac purée, wild mushroom pilaf rice, Girolle mushrooms & peas.

PAN FRIED BREAST OF REG'S GOOSNARGH DUCK,
OLIVE & TOMATO JUS £17.95
Woodall's Cumbrian air dried ham & shallot risotto, spinach, haricot vert.

GRILLED RIB EYE BOURGUIGNONNE £22.95
Succulent rib steak, rich Burgundy stew,
Peter Jones' Wirral watercress & seared tomato salad, big chips, Bearnaise.



KEITH'S MEADOW BANK FARM
PURE BRED TRADITIONAL HEREFORD BEEF £15.95
Braised, caramelised onion purée, white wine, shallot & parsley sauce,
onion ring, haricot vert & Yorkshire pudding.

CABBAGE HALL'S

"Tailor's" Menu 2 Courses £15.95

6.00pm - 7.00pm

STARTERS

MUSSEL & TOMATO LINGUINI
Bound in white wine cream dill sauce.

GALANTINE OF CHICKEN
Boned whole chicken, farce of dried apricots & pistachio, grain mustard & honey dressing, baby leaf salad.

PRESSED HAM HOCK & SLOW COOKED BELLY PORK
Cabbage Hall Piccalilli, mixed cress salad.

CLASSIC NIÇOISE SALAD
Combination salad of tomato, potato, shallots, green beans, olives, capers, boiled egg & anchovies.

MAIN COURSE

CONFIT LEG OF REG'S GOOSNARGH DUCK,
Shaw's cheshire potatoes, beetroot salad.

PANFRIED MORECAMBE BAY SKATE
Prawn, button mushroom & capers in nut brown butter, fresh spinach, Shaw's Cheshire potatoes.

PROVENÇALE STYLE FISH RAGOUT, CARAMELISED FENNEL
Various fish & shellfish, tomato, garlic & basil broth.

GRATIN OF MACARONI CHEESE, TWO PESTO DRESSING
Roasted Mediterranean vegetables.



DESSERTS

£5.95

PASSION FRUIT CRÈME BRÛLÉE

Pineapple & star anise compot.

PAVLOVA, SUMMER BERRIES

Cheshire farm blackcurrant sorbet.

ORANGE MARMALADE BRIOCHE BREAD & BUTTER PUDDING

Cheshire farm chocolate sorbet, Rodda's clotted cream.

CLASSIC LEMON TART, WILLINGTON FARM RASPBERRIES

APRICOT TART BOURDALOUE

Fresh apricots set in frangipane, amoretto crème anglais,
Cheshire farm vanilla ice cream.

ASSIETTE OF DESSERTS

£15.95

Red berry meringue, Apricot tart Bourdaloue, Passion fruit crème brûlée,
Orange marmalade bread & butter pudding, Pineapple basket, chocolate sorbet.

CABBAGE HALL'S FINE CHEESE SELECTION

£12.95 / full selection

£7.95 / half selection

SELECTION:

Barnham Blue Two Hoots farm, Sandham's crumbly Lancashire, Coolmar goat,
Mrs Smart's 6mth matured Double Gloucester, Cooleeny by Brenda Maher, Cenarth Brie,
Federia & Crabtree by Anne Connolly, Doddington & Gorgonzola.

All our cheeses are selected by Carole from The Cheese Shop, Chester.

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
2001 TAYLOR'S QUINTA DE VERGELLAS	£7.95
2005 GRAHAM'S LATE BOTTLED VINTAGE	£5.25

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
D'Arenberg Sticky Chardonnay	125ml	Australia	£4.95
Antique PX, Fernando de Castilla	50ml	Spain	£8.95

COFFEE

£2.25

LIQUEUR COFFEES

£5.25

TEAS

English, Earl Grey, Jasmin
£1.95

