

# 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



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

£6.50

#### PRESSING OF AVOCADO, TOMATO & FRESH FRUIT

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

£7.95

#### RISOTTO OF MORECAMBE BAY CRAB & SCOTTISH LANGOUSTINE

Fresh herbs & creamed lobster bisque.

£13.95

#### SMOKED HADDOCK BRANDADE & POACHED EGG



Baked smoked haddock, potatoes, Gruyère cheese, garlic, herbs & cream, Soft poached Ashcroft's egg coated with Hollandaise sauce.

£8.95

#### MUSSEL & TOMATO LINGUINI

Bound in white wine cream dill sauce.

£7.95

#### GALANTINE OF CHICKEN

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

£7.95

#### VICHYSOISSE, SMOKED EEL

Potato & chive salad.

£8.95

#### ROASTED PEPPER, TOMATO & BASIL SOUP

Parmesan croutons.

£5.25

#### CHICKEN LIVER PARFAIT

Red wine rosemary pear, baby leaf salad.

£6.95

#### LOBSTER RISOTTO



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

£13.95

#### WOODALL'S CUMBRIAN AIR DRIED HAM



Charantais melon & peppered Willington Farm strawberries.

£8.95

#### AVOCADO & MORECAMBE BAY CRAB MAYONNAISE

Baby leaf & pink grapefruit.

£7.95

# FISH

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PAN ROASTED COD, CREAMED TOMATO,  
LEEK & BASIL TAGLIATELLE £15.95  
Broccoli florets, charred artichoke.

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

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.

# VEGETARIAN

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GRATIN OF MACARONI CHEESE, TWO PESTO DRESSING £13.95  
Roasted Mediterranean vegetables.

COCOTTE OF ARTICHOKE AND WILD MUSHROOM,  
TARRAGON CREAM SAUCE £13.95  
Various vegetables.

# CHILDREN'S MENU

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MAINS £6.95

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

MERINGUE, CREAM & RED BERRIES

# MEATS

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ROAST RUMP OF BEEF, YORKSHIRE PUDDING	£12.95
ROAST NUT OF DEEMSTER HOUSE LAMB, ROSEMARY JUS Hot pot garnish.	£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
MEDALLIONS OF BEEF FILLET CHASSEUR Fondant potato, haricot vert, grilled mushroom & shallots.	£17.95
SUPREME OF CHICKEN, SHERRY MUSHROOM CREAM SAUCE Sauté potato, Chantaney carrots, fresh spinach.	£14.95
BREADCRUMBED ESCALOP OF PORK, MACARONI GRATIN Provençale sauce, charred artichoke & courgette.	£14.95
PAN FRIED CALVES' LIVER, BUTCHER NEIL'S SMOKED BACON Onion sauce, summer cabbage, cauliflower cheese, fondant potato.	£15.95

# SIDE ORDERS

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

*Bon Appetit*  


# CABBAGE HALL'S

## Platter & Dessert (two people) £39.95

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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, 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

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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

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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

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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.

# 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, amorette 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

