HEALDS HALL

October Seasonal Menu

Starters

Toasted Flat Cap Yorkshire Brie on Yorkshire tea loaf,
roasted sherry vinegar grape (g,e,d)

Grilled Cornish Mackerel lime mojo dressing,
watercress and orange salad (f)

Smoked Haddock Croquettes curried cauliflower puree (f,g,d)

Chicken Liver Parfait on black pudding crisp (d,e)

Mains

Rump Steak pumpkin & sweet potato puree,
blueberry jus, fondant potato (d)

Roasted Butternut Squash black garlic lentils,
crumbled feta and toasted pumpkin seeds (g,d)

Confit Duck Leg wilted pak Choi, Oyster mushrooms,
honey hoisin sauce (so, se)

Choose any dessert from our menu

2 course 24.95
3 course 29.95

If you have a food allergy, intolerance, or coeliac disease – please speak to the staff about the ingredients in your food and drink before you order.