



THE MARY BEALE
RESTAURANT



Appetisers

(£3.50 each or any 4 for £12.00)

Homemade pork crackling, apple sauce
Halloumi fritters, red onion marmalade
Hummus & pitta

Marinated olives
Piquillo pepper & feta

Festive table d'hôte lunch & dinner menu

2 courses £27.50 ~ 3 courses £32.50

Includes Café du Monde Coffee or Newby loose-leaf tea

Homemade petits fours & mini mince pies

Cauliflower soup (V)

Stilton crouton, port syrup

Scottish smoked salmon mousse (GF)

Crème fraiche, lemon gel, keta, pea shoots

Hertfordshire game terrine

Homemade chutney, rocket, herb oil

Mushroom & tarragon panna cotta (V)

Garlic croutons, pickled mushrooms, tarragon dressing

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Turkey ballotine

*Chestnut stuffing, chipolata sausages wrapped in bacon, Brussels sprouts, Chantenay carrots
chateau potatoes, turkey jus, cranberry sauce & bread sauce*

Roasted cod fillet

Dill crushed new potatoes, carrot & courgette ribbons, dill sauce

Barbary duck

Confit leg, roast breast, butternut purée, roasted beetroot, garlic fondant

Piquillo pepper, feta & spinach pithivier (V)

Crushed potatoes, vegetable ribbons, tomato coulis



Dinner Inclusive

For those staying on a package inclusive of dinner, a £27.00 allocation is deducted from your final bill. This allocation covers a three course table d'hôte meal. For those wishing to choose from the à la carte menu or indeed from both menus, please note that the difference in price will be payable.



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Festive à la carte menu Lunch & Dinner

Shetland king scallops (GF) £13.50
Cauliflower purée, black pudding crumb

Home cured salmon gravadlax (GF) £9.00
Cream cheese mousse, capers, samphire

Rabbit terrine £8.00
Cumberland sauce, grape jelly, ciabatta crisp

Lincolnshire wild mushroom broth (GF)(VE) £8.00
Baby squash, baby carrots



Sacombe Hill Farm 28 day aged beef fillet £28.00
Leek & potato croquettes, roasted squash, runner beans, red wine jus

Sacombe Hill Farm 28 day aged sirloin steak (GF) £22.50
Pont Neuf potatoes, roasted field mushroom, slow roasted tomatoes, spinach, peppercorn sauce

Lemon sole délice £19.50
Shetland salmon mousse, arancini, roasted celeriac, dill sauce

Venison steak £26.50
Roasted baby parsnips, French beans, braised blackberries & blackberry jus



Side Dishes

(£4.00 each)

Buttered new potatoes
Herb mash
Basket of fries with mayonnaise

Buttered carrots
Tenderstem broccoli
Spinach



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Vegan Menu

2 courses £22.00 ~ 3 courses £27.00

Carrot & coriander soup

Chilli & garlic crouton

Chicory & chickpea salad

Avocado sorbet, chilli oil

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Chickpea, sweet potato & spinach curry (GF)

Basmati rice, mini poppadoms, mango chutney

Linguine

Roasted Mediterranean vegetables, tomato & basil sauce



Children's Menu*

1 course £12 ~ 2 courses £16.75 ~ 3 courses £19.75

Halloumi fritters

Tomato ketchup

Hummus & pitta (VE)

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Beale's burger

Chips & salad

Cumberland sausage & mash

Broccoli & gravy

Grilled chicken

Chips, mixed salad



*Under 12's

(V) = Vegetarian (VE) = Vegan (GF) = Gluten Free (DF) = Dairy Free



Festive à la carte dessert menu

Baked lemon tart £7.00

Iced mango parfait, passion fruit cream

Blackcurrant & white chocolate cup £7.00

Homemade blondie

Peanut butter soufflé £8.00

Popcorn ice cream

(Please allow 20 minutes)

Cheese £10.00

*Wookey Hole Cave-aged Cheddar, Cornish Yarg, Brie de Meaux,
Colston Bassett Stilton, Milleens Irish Farmhouse
Served with crackers, celery, grapes & homemade chutney*



Festive table d'hôte dessert menu



Victoria Bakery Christmas pudding

Brandy sauce & redcurrants

Apricot cheesecake

Raspberry sorbet, peach glaze

Baked orange & chocolate tart

Lemon crème fraîche

Manor Farm Creamery ice creams & Sorbets

*Gold Medal vanilla, Exclusive strawberry, Belgian chocolate,
Stem ginger, Honeycomb, Salted caramel*

Sorbets: *Mango, blackcurrant, lemon*



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Vegan menu - Desserts

Glazed fruit kebabs

Cherry sorbet

Chocolate & water ganache cake

Vanilla soya cream



Children's menu - Desserts

Warm chocolate brownie

Gold Medal vanilla ice cream

Glazed fruit tart

Crème Anglaise



Hot Beverages

All our beverages come with homemade petits fours
or pâte de fruit & served with soya milk (VE)

Café du Monde Coffee (Kenyan AA Grade): £4.50

Café Latte, Cappuccino, Americano, Espresso, Macchiato, Café Mocha

Café du Monde (Kenyan AA Grade) Cafetière/Decaffeinated Cafetière: £4.50

Liqueur Coffees

Jamaican (*Tia Maria*), Scottish (*Famous Grouse*), Italian (*Disaronno*) **£7.00**

Irish Latte (*Baileys & vanilla*), Neapolitan (*Caramel & Courvoisier*) **£7.50**

French (*Janneau*), Clyde Americano (*honey & Drambuie*)

Newby loose-leaf teas: £4.50

English Breakfast, Decaffeinated English Breakfast (tea bag), Earl Grey, Assam

Darjeeling, Silver Needle, Green Jasmine Blossom, Camomile, Peppermint

Ginger & Lemon, Fruity Berries, Green Sencha

