

The Abbey Inn Dinner Menu

Any changes to dishes will incur an extra charge

To Start

Cream of Beetroot & Orange Soup £4.50

Crème Fraiche & chilli spiced oranges

Twice Baked Byland Blue Cheese Soufflé £6.50

Red wine & cardamom poached pears, syrup & rocket leaves

Smoked Salmon, Prawn & Dill Roulade £7.00

Home dried cherry tomatoes & citrus dressing

Pan Fried Sardines on Toasted Brioche £6.00

Watercress & garlic butter

Yorkshire Game Terrine £5.90

Damson plum chutney & toasted croutons

Prosciutto Ham & Canteloupe Melon £5.50

Crème de cassis syrup

Mains

Pickled Vegetable & Goats Cheese Moneybags £11.00

Dauphinoise potato, cherry tomato sauce

Roast Fillets of Gurnard £14.00

Braised fennel, coriander, mussels & salted lemon

Mulled Wine Poached Salmon £15.50

Bubble n' squeak, mulled wine butter sauce

Deep Crust Leek & Potato Pie £10.00

Carrot & swede puree, onion gravy

Braised Flank of Tubby's Beef £17.50

Red onion marmalade, horseradish cream & boulangère potatoes

Wintringham Shoot Pheasant Breast £14.90

Chestnuts, bacon & lentils, red wine reduction

All the main courses are served as described, the side orders listed below are ample for two people to share.

Sides £3.50

Byland Abbey Crispies

TJs Chunky Triple Cooked Chips

Roast Root Vegetables

Buttered Sprouts

New Potatoes with Parsley

Boulangère Potatoes

Nibbles from the Bar

Dish of Olives ~ £2 a dish

Choose from; Green stuffed with almonds; Green with Garlic & Chilli;

Green with Lemon & coriander or Green & Black with Pickled Onions & Gherkins in Sherry Vinegar

Maxi Puds

Chocolate Mocha Tart £4.75

Baileys chocolate ice-cream & coffee jelly

Baked 'Figgy Pudding' £4.50

Rum soaked figs & custard

Prune & Armagnac, Brioche Bread & Butter Pudding £5.00

Date & walnut ice-cream

Black Forest Meringue £6.50

Boozy cherries, chocolate, cream & meringue

Banana Trio £6.00

~ Milkshake, cake & ice-cream~

Mini Puds All £3.50 ~ order as many as you like!

Sherried Christmas Trifle

Wensleydale Cheese & Fruitcake

Blackberry Soup

White Chocolate Parfait & Lime Syrup

Vanilla Pannacotta & Pomegranates

Spiced Orange Cheesecake

Mince Pie & Brandy Butter

Whities, Pinkies, Orangies, Cappuccinis, Darkies or Milkies (Mel's Flavoured Chocolate Brownies)

Homemade Ice-cream £1.50 a scoop

Liquorice

Lemon Curd

Baileys Chocolate

Honey & Lavender

Banana

Date & Walnut

Cheese £3.50 a wedge

Byland Blue

King Richard III Wensleydale

St Endellion Brie

Smoked Ribblesdale Goats

Ruby Gold

Cuddy Cave

Truffle

All served with Homemade Crackers, Grapes, Chutney, Aged Balsamic & a Mouse