

The Carpenters Arms

RESIDENT'S MENU

STARTERS

SOUP OF THE DAY (V)

CLASSIC PRAWN COCKTAIL

Paprika Marie Rose, Crisp Baby Gem Lettuce, Confit Tomato & Pickled Cucumber

DUNCOMBE PARK PARTRIDGE, APPLE & BLACK PUDDING TERRINE

Radicchio, Gooseberry Relish

TWICE BAKED CHEDDAR & SPINACH SOUFFLÉ

Roast Beets, Pear & Lentil Dressing (V)

MAIN COURSES

ASIAN GRESSINGHAM DUCK BREAST

Noodles, Pak Choi, Chilli, Ginger

ROAST BREAST OF CHICKEN

Charred Leeks, Caramelised Shallot Purée, Confit Celeriac

CATCH OF THE DAY

Day Boat and Sustainable Fish from Hodgson's of Hartlepool

Parsley New Potatoes, Broccoli & Tartare Sauce

RISOTTO SAFFRON

Confit Tomatoes, Char Grilled Radicchio & Aged Balsamic (V)

PUDDING

STICKY TOFFEE PUDDING

Butterscotch Sauce & Cinder Toffee Ice Cream

APPLE TART FINE

Vanilla Ice Cream

AFFOGATO

Vanilla Ice Cream, Hot Espresso & Biscotti

THREE CHEESE BOARD

Fruit Cake & Artisan Biscuits

Quince Jelly, Grapes, Celery & Chutney

Dishes from the resident's menu are included in dinner, bed and breakfast packages. Alternatively, you may order from the a la carte menu and you will receive a £30 allowance each. Any additional charges will be added to the bill to be settled on the day of departure.

All our food is prepared to order and we strive to satisfy all dietary requirements. If you require more information about any ingredients or allergens in our dishes, please ask a member of our team.

A discretionary 10% service charge will be added to all tables of 8 or more.