

HOLDSWORTH HOUSE

HOTEL & RESTAURANT

PRIVATE DINING / CELEBRATION MENUS

For more than 45 years Holdsworth House has been the area's most exclusive venue, renowned for the high quality of its food, wines and service. For the thirteenth consecutive year, our kitchen and restaurant teams were awarded the coveted two AA Rosettes.

STARTERS

Pressed ham terrine with Holdsworth piccalilli and parsley oil	£7.35
Poached salmon with cucumber salad, watercress mayonnaise	£7.35
Melon and seasonal fruits with red berry compote	£6.05
Boudin of chicken and black pudding with roasted apple puree	£6.95
A tartlet of roast Mediterranean vegetables with glazed Feta cheese and tomato vinaigrette	£6.95
Honey glazed goats cheese with beetroot syrup and young leaves	£6.95
Holdsworth House 'Royal Greenland' prawn cocktail	£6.95
W.H Greaves air-dried ham with pickled pears and young shoots	£7.50

SOUP STARTER £5.80 MIDDLE COURSE £3.75

Leek and potato with crumbled Stilton (v)
Wild mushroom and chive (v)
Roasted plum tomato and Provençal vegetable (v)
Carrot and coriander (v)

SORBETS MIDDLE COURSE ONLY £3.35

Blackcurrant, Cider apple, Lemon and lime
(If your favourite sorbet is not mentioned the chef would be happy to discuss it with you we can also give suggestions for a fish course if required)

MAIN COURSES

Roast rump of lamb, fondant potato, braised lentils, rosemary jus	£18.00
Traditional roast beef & Yorkshire pudding with creamed horseradish, claret gravy & roast potatoes	£18.15
Roast duck breast, dauphinoise potato, roasted root vegetables	£17.75
Chicken with wild mushrooms, braised leeks, fondant potatoes, tarragon jus	£17.15
Roast loin of Hampshire pork crispy crackling, sage stuffing and roast apples	£17.50
Roast salmon, crushed potatoes, braised leeks, buttered spinach, tomato butter sauce	£17.00
Paupiettes of plaice filled with smoked salmon, cream cheese and prawns, champagne veloute	£17.50
Braised lamb shank, spiced red cabbage, fondant potatoes.	£17.50

All main courses are served with seasonal vegetables. Extra portions of seasonal vegetables are available price at £1.45 per person

VEGETARIAN

	STARTER	MAIN
Ravioli of goats cheese, tomato fondue	£6.65	£15.95
Risotto of asparagus and wild mushrooms with truffle oil and mascarpone	£6.30	£15.15
Mediterranean vegetable lasagne with parmesan and basil cream	£6.30	£14.15
Roast aubergines with garlic and chili, slow roast cherry tomatoes	£6.45	£15.50

DESSERTS

Raspberry tart, ripple ice cream	£6.75
Sachertorte, poached clementine, orange sorbet	£6.95
Traditional trifle, shortbread biscuit	£6.75
Lemon panna cotta, Blackcurrant coulis	£6.50
Coconut tart, pineapple sorbet	£6.75
Stem Ginger brulee, biscotti biscuit.	£6.75
Sticky toffee pudding with toffee sauce and vanilla seed ice cream	£6.95
Farmhouse cheeses with oatcakes	£7.50
Selection of Farmhouse cheese for the table (per table of 10 can only be taken as an additional course)	£33.00
Coffee and chocolates	£3.25
Coffee and Holdsworth petit fours	£4.05

The hotel reserves the right to change prices and menu choices without notice.