



# Northern Counties Club

## Lunch Menu

### Starters

Veloute of celeriac with wild mushrooms and truffle oil

Seared fillet of Cornish mackerel, textures of beetroot, ratte potatoes from Tiptoe Farm

Sweet potato and goats cheese beignets, tomato hollandaise, pickled baby vegetables

Selection of salads, cured seafood and charcutiere, served from the cold table

### Main Courses

Seared Yorkshire Rose veal liver, horseradish mash, young spinach and pancetta

Smoked haddock three ways, brandade, croquette and roasted with rarebit

Aged Hadrian Heritage sirloin steak, triple cooked chips, peppercorn sauce

Two rib rack of lamb, confit shoulder and liver tart fine, shallot puree, dauphinoise potato

Selection of salads, cured seafood and charcutiere, served from the cold table

### Desserts

White chocolate and raspberry crème brulee

Sticky toffee and date pudding, butterscotch and walnut sauce

Tea and biscuits

(Iced Earl Grey tea parfait, hot milk froth and three handmade biscuits)

Selection of ice creams and sorbets

Local and continental cheeses, chutney and crackers

Three Courses £14.00 per person

One Course Express Lunch £9.50

(Cold table main course or any hot main course from above – supplements may apply)



Founded 1829

