



BANNATYNE HOTEL DARLINGTON

SPRING DINNER MENU

Served Sunday - Thursday 5.00pm - 9.30pm | Friday and Saturday 5.00pm - 10.00pm
2 courses from £17.00 | 3 courses from £20.00 - Enjoy 10% off your food bill when you dine between 5pm and 6pm

WHILE YOU CHOOSE

ROOT VEGETABLE CRISPS <i>(GF, DF, Ve)</i>	£1.95
MARINATED OLIVES <i>(GF, DF, Ve)</i>	£2.50
BREAD BASKET WITH OLIVE OIL AND BALSAMIC VINEGAR <i>(GF, Ve)</i>	£2.50

TO START

HOMEMADE SOUP OF THE DAY

with crusty bread (GF, DF, Ve, V)

BBQ BELLY PORK BITES

apple and ale chutney, wild rocket (GF, DF)

CHICKEN SATAY SKEWERS

with lime pickle (DF)

PEPPERED MACKEREL FILLET

beetroot salsa and lemon caraway dressing (GF, DF)

WARM ARTICHOKE HEART

blood orange and pine nut salad, citrus dressing (GF, DF, V)

WILD MUSHROOM SOUFFLE

rocket salad, peppered creme fraiche (Ve)

THAI SPICED FISH CAKES

sweet chilli and ginger dip (DF)

CHICKEN LIVER AND CHAMPAGNE PARFAIT

fig chutney, toasted walnut bread (GF)

BREADED CAMEMBERT FRITTERS

red onion marmalade (Ve)

TO FOLLOW

HERB CRUSTED WHOLE LEMON SOLE

salsa verde, buttered potatoes and seasonal salad (GF, DF)

MONKFISH WRAPPED IN SAGE AND PARMA HAM

sweet soy noodles and pickled ginger stir fry (DF)

SEAFOOD LINGUINE, TOMATO CHILLI AND GARLIC REDUCTION

garlic ciabatta bread and fresh Parmesan

PAN SEARED DUCK BREAST

celeriac puree and sauteed savoy cabbage with spiced plum reduction (GF, DF)

SADDLE OF LAMB WELLINGTON

*basil mash, roasted baby vegetables and rosemary scented jus
(£4 supplement)*

8OZ SIRLOIN STEAK

sauteed onions and mushrooms, grilled tomato and chunky chips. Includes a choice of peppercorn, diana or garlic butter sauce (GF, DF) (£9 supplement)

SPINACH AND RICOTTA STUFFED CHICKEN SUPREME

dauphinoise potatoes, black garlic and white wine cream sauce (GF)

VEGETABLE GRATIN STUFFED PEPPER

warm Mediterranean rice and tomato fondue (GF, DF, Ve, V)

RISOTTO PRIMAVERA

charred asparagus and thyme (GF, DF, Ve, V)

BUTTERNUT SQUASH TORTELLINI

confit cherry tomatoes and pesto dressing (Ve)

Please note, dishes labelled GF, DF, Ve and V can be adapted to suit these requirements upon request.

GF = Gluten Free DF = Dairy Free Ve = Vegetarian V = Vegan

FAMILY FAVOURITES

CHILLI CON CARNE

braised rice and sour cream (GF)

PIE OF THE DAY

served with chips and seasonal vegetables and pan gravy

FISH AND CHIPS

served with tartare sauce, homemade mushy peas (GF, DF)

SIZZLING CHICKEN FAJITAS

wraps and dips (DF)

BACON CHEESEBURGER

in a Kaiser bun, fries & coleslaw

SPICED GOAN CURRY

with haddock fillet, chicken or roasted vegetables, braised rice, naan bread and poppadom (GF, DF, V)

A BIT ON THE SIDE

HALLOUMI FRIES

(GF)

£2.50

SWEET POTATO FRIES

(GF, DF, Ve, V)

£2.50

CHUNKY CHIPS

(GF, DF, Ve, V)

£2.50

HOUSE SALAD

(GF, DF, Ve, V)

£2.50

SAUTEED SEASONAL VEGETABLES

(GF, DF, Ve, V)

£2.50

HONEYED PARSNIP CHIPS

(GF, DF, Ve, V)

£2.50

FOR AFTERS

VANILLA POD CREME BRULEE

Lavender shortbread (GF)

LEMON AND BLUEBERRY CHEESECAKE

roasted strawberry ice cream

TROPICAL FRUIT PAVLOVA

coconut cream and mango sorbet (DF, GF, V)

CARAMELISED PEAR AND GINGER TART

vanilla custard

CHERRY AND ALMOND BROWNIE

sour cherry sorbet (DF, V)

MIXED DAIRY ICE CREAMS

with mini marshmallows and seasonal berries (GF)

LOCALLY SOURCED CHEESE BOARD

homemade chutney, celery, grapes and crackers (GF) (£4 supplement)

COFFEE MENU

CAPPUCCINO

£2.50

HOT CHOCOLATE

£2.50

LATTE

£2.50

LIQUEUR COFFEE

£6.95

ESPRESSO

£2.50

Irish Whiskey, Baileys, Tia Maria, Brandy or Amaretto

Specific allergens information is held centrally on all our menu products and can be provided on request from our trained staff. Please note that a gratuity of 10% will automatically be added to your bill. This gratuity is optional and can be removed. All tips are paid to the hotel staff.

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