

BANNATYNE HOTEL DARLINGTON

SPA BREAK MENU

Served Monday - Saturday 6pm until 9.30pm | Sunday until 9pm

TO START -

HOMEMADE SOUP OF THE DAY

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

SMOKED SALMON MOUSSE

roasted baby beetroots and crostinis (GF)

CHICKEN AND BLACK PUDDING TERRINE

homemade piccalilli and sourdough croutes (GF) (DF)

WARM PUY LENTIL, PARSNIP AND WALNUT SALAD

chilli and coriander dressing (GF) (DF) (V) (Ve)

CRAYFISH, AVOCADO AND FENNEL SALAD

horseradish cream (GF)

CHORIZO AND PECORINO ARANCINI

marinara sauce and baby basil

TO FOLLOW

CHARGRILLED TRIO OF FISH

colcannon potato cake and wilted greens, dill and white wine cream (GF)

PIE OF THE DAY

served with chips, garden peas and pan gravy

FISH AND CHIPS

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

THYME AND PISTACHIO CRUSTED CHICKEN BREAST

mini fondant potato, carrot puree and thyme infused jus (DF)

SMOKEY BACON AND MONTEREY JACK CHEESEBURGER

in a seeded bun, fries and coleslaw (Ve)

SWEET POTATO AND SAGE RISOTTO

charred courgette and sage crisps (GF, DF, Ve, V)

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

 $\mathbf{GF} = \mathbf{Gluten} \ \mathbf{Free} \ \mathbf{DF} = \mathbf{Dairy} \ \mathbf{Free} \ \mathbf{Ve} = \mathbf{Vegetarian} \ \mathbf{V} = \mathbf{Vegan}$

Please make a member of staff aware of any allergies or dietary requirements you have, when placing your order. More information on ingredients is available on request. Please ask for allergen information or inform us of your allergies/dietary requirements every time you visit as ingredients may have changed since your last purchase.

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. Our suppliers and chefs take great care to remove any bones from our boneless items however there could still be a small chance of finding one.

WHILE YOU CHOOSE

ROOT VEGETABLE CRISPS £1.95

(GF, DF, Ve)

MARINATED OLIVES £2.50

(GF, DF, Ve)

BREAD BASKET WITH OLIVE OIL £2.50

AND BALSAMIC VINEGAR

(GF, Ve)

A BIT ON THE SIDE -

HALLOUMI FRIES £2.50

(GF) (Ve)

CHUNKY CHIPS £2.50

(GF) DF) (Ve) (V)

HOUSE SALAD £2.50

(GF) DF) (Ve) (V)

SAUTEED SEASONAL VEGETABLES £2.50

(GF) (DF) (Ve) (V)

BUTTERED HERB NEW POTATOES £2.50

(GF) (Ve)

SAUTEED GREEN BEANS AND PANCETTA £2.50

(GF) (DF)

FOR AFTERS -

POACHED WILLIAMS PEAR

berry compote, raspberry and sorrel sorbet (GF) (DF) (V) (Ve)

CHOCOLATE, CHERRY AND HONEYCOMB PARFAIT

sour cherry and amaretto sorbet, candied hazelnuts (GF) (DF) (V) (Ve)

CARAMEL APPLE TART TATIN

salted caramel ice cream and creme anglaise

BLACKBERRY FOOL

sugared figs and home made shortbread

SPICED PUMPKIN CREME BRULEE

chocolate and hazelnut biscotti

SELECTION OF ICE CREAMS AND SORBETS

berry compote and crisp wafer (DF) (GF) (V) (Ve)