The Terrace Ripon

JUNE 2015 CHOICE OF TWO COURSES £17.50

STARTERS

BREADED SALMON & HERB FISHCAKES , TARTAR SAUCE , SALAD .

PAN FRIED BLACK PUDDING , SPINACH & POTATO , POACHED EGG & HOLLANDAISE .

SMOOTH CHICKEN LIVER PATE , ONION JAM , TOASTED BRIOCHE .

CHEFS SOUP OF THE DAY WITH WARM BREAD .

TOASTED GOATS CHEESE SALAD .

MAINS

SLOW ROAST BLADE OF BEEF , PAN ROAST POTATO , RED WINE SAUCE .

ROAST CHICKEN BREAST , POTATO GRATIN , CREAMED LEEKS .

ROAST BELLY PORK , MASH POTATO ,CANDIED RED CABBAGE , RED WINE SAUCE .

PAN FRIED SALMON STEAK , NEW POTATOES , CRUSHED PEAS & HOLLANDAISE .

A VEGETARIAN OPTION WILL BE AVAILABLE

PAN FRIED STEAK , GRILLED TOMATO , MUSHROOM , ONION RING , HAND CUT CHIPS .

RUMP STEAK (2 COURSE £20 00) RIB EYE STEAK (2 COURSE £22.00)

DESSERTS

STICKY TOFFEE PUDDING , CARAMEL SAUCE , VANILLA ICE CREAM .

WARM CHOCOLATE BROWNIE , CHOCOLATE SAUCE , VANILLA ICE CREAM .

CARAMELISED LEMON TART , RASPBERRY COMPOTE .

SUMMER BERRY ETON MESS , RASPBERRY , STRAWBERRY , MERRINGUE & WHIPPED CREAM .