



12.30pm to 3.30pm

Starting on Sunday 31st of March 2019

1 Course £14.95

2 courses £19.95

3 course £24.95

(introductory offer until the end of April)

To book call us on 01756 700100 or e-mail reservations@rendezvous-skipton.com. Table bookings preferred.



<u>Starters</u>

Soup of the Day * (V)

Traditional Prawn Cocktail *

Buttered Brown Bread - Lemon Wedge - Marie Rose Sauce

Chicken Liver Parfait *

Red Onion Marmalade - Garlic Croute

Baked Scallops served in a Shell *

Gruyere - Garlic Butter - Breadcrumbs

Mains

CARVED AT YOUR TABLE

28 Day Matured Rib Eye of Beef, Roast Loin of Pork or Roast Leg of Lamb *

Rich Gravy - Yorkshire Pudding - Roast Potatoes

Tandoori Salmon *

Sweet Potato and Spinach Bombay Aloo - Curried Yoghurt - Wild & Basmati Rice

Chef's Confit Roast Duck L'Orange *

Dauphinoise Potatoes - Orange Jus

1/2 of Roast Chicken *

Roast Potatoes - Gravy - Yorkshire Pudding

Wild Mushroom Gnocchi (V)

Creamy Spinach Sauce

All main courses are served with seasonal vegetables.

<u>Desserts</u>

Rhubarb & Apple Crumble

Custard or Ice Cream

Lemon Tart

Strawberry Ice Cream

Chocolate Fondant

Vanilla Ice Cream or Custard

Toffee Crunch Pie

Honeycomb Ice Cream - Toffee Sauce

Sticky Toffee Pudding

Butterscotch Sauce - Vanilla Ice Cream

Cheese and Biscuits *

Grapes – Celery – Chutney – Homemade Bread (£2 supplement)