



RUSHTON HALL  
HOTEL & SPA

THE TRESHAM RESTAURANT MENU  
Sample Menu

Based On The Best Seasonal Quality Ingredients, Using The Finest Suppliers.

Menu - £70

STARTERS

CRAB

*White Crab – Brown Crab  
Tomato Jelly – Caviar – Muffins*

CELERIAC

*Celeriac Velouté  
Puff Pastry – Candied Walnuts - Truffle*

SCALLOPS

*Hand Dived Scallops  
Cauliflower – Apple – Curry*

CHEESE

*Organic Welsh Goats Cheese Mousse  
Chicory – Beetroot – Macadamia Nuts*

HAM

*Smoked Ham Hock – Chicken – Foie Gras Pressing  
Mustard Mayonnaise – Pickled Onion – Potato Crisps*



## MAIN COURSES

### BEEF

*28 Day Aberdeenshire Beef Fillet  
Sweetbread – Jacobs Ladder – Rosti – Artichoke – Girolles*

### LAMB

*Loin – Shoulder – Faggot  
Aubergine – Agretti – Tenderstem*

### VENISON

*Loin – Ragu – Pomme Purée  
Pickled Red Cabbage – Fig – Carrot*

### HALIBUT

*Pan Fried Fillet – Brown Shrimps  
Gnocchi – Cucumber – Tomato – Butter Sauce*

### POLENTA

*Parmesan & Mushroom Polenta Terrine  
Confit Egg Yolk – Black Truffle*



## DESSERTS

### BANANA

*Banana Mousse  
Hazelnut – Praline – Coffee Granita*

### CHOCOLATE

*Valrhona Salted Caramel Chocolate  
White Chocolate Ice Cream*

### RHUBARB

*Poached Rhubarb – Jelly – Gel  
Streusel – Vanilla – Sorbet*

PEAR

*Pear Sphere*

*Rice Pudding – Almonds – Calvados – Burnt Pear Purée*

CHEESE

*Selection British Artisan Cheeses*

*Grapes – Celery – Fruit Loaf*



**Tea or Coffee & Petits Fours - £4.95**

Terms & Conditions

Please be advised that our dishes may contain nuts.

If you have any food allergies, please advise a member of Staff.

All meats are served pink, if you have another preference please let us know.

Tables up to a maximum of 8 guests can be booked in our Restaurants.

The dress code in our Tresham Restaurant is smart.

Children under 12 are not permitted in the Tresham Restaurant but are welcome in the "1593" Brasserie.