



Bagdale Hall

HOTEL & RESTAURANT

Welcome to Bagdale Hall.

**As you will have realised, we are not a fast food outlet.
We take the time to prepare each meal individually,
Therefore if you are in a hurry, Please do not hesitate to inform us.**

STARTERS

A choice of 'Soup of the Day'

Homemade and served with a warm granary loaf

Field Mushrooms

Baked in the oven with sun blushed tomatoes, oregano and mozzarella

Hot Brie Wedges

Coated in crispy breadcrumbs and served hot on a cranberry and orange coulis, garnished with a mixed salad

Traditional Prawn Salad

Royal Greenland prawns coated in marie-rose sauce on a crisp green salad

Langoustines

Baked with garlic butter and served with a mixed salad

Crab Cakes

Filled with the finest Whitby crab and complimented by the chef's own rich Thermidor sauce



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MAIN COURSES

FISH

Sea Bass

Filleted and topped with butter, garlic, fresh ginger and spring onions

Halibut Fillet

Pan fried and served with nut brown butter, fresh ginger and lime juice

Whole Whitby Lobster

Dressed and served with either chef's own rich Thermidore sauce or garlic & tomato butter

POULTRY & GAME

Lemon Chicken

Butterfly breast of chicken marinated in Indian spices and cooked with fresh lemon and Greek yoghurt

Mediterranean Chicken

Tender pieces of chicken fried in olive oil with tomatoes, olives, peppers, spring onion and Mediterranean herbs, served with tagliatelle verdi

Pot Roast Pheasant

Cooked in a brown ale gravy with herb dumplings

Half Roast Duck

Boneless and served with a sauce of cranberries and Grand-Marnier



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MAIN COURSES *(continued)*

MEATS

Roast leg of Lamb

Served with a mint potato cake and rich gravy

Beef Steak Pie

A traditional dish of beef, mushrooms, bacon and shallots cooked with red wine and served in a short crust pastry

Lamb Madras

Cooked either Mild, Medium or Hot served with rice, pappadums and mango chutney

Valentine Lamb

Succulent lamb steaks served on red wine and honey sauce

Sirloin Steak 10oz (approx)

Our steaks can be served as follows either

Diane

Au poivé (Black peppercorn)

Leek and Stilton

Spicy tomato and herb

Traditional Beef Wellington

Fillet of beef topped with Bagdale's own paté, wrapped in a lattice puff pastry with rich Port sauce

VEGETARIAN

Mushroom Cannelloni

Cooked in tomato and herbs then topped with mature cheddar cheese

Vegetable Bhuna

This tomato and onion curry can be served mild, medium or hot and served with lemon rice, poppadoms, mango chutney and mint yoghurt

Mushroom & Walnut Stroganoff

Served tagliatelle Verdi

ALL MAIN COURSE DISHES, UNLESS OTHERWISE STATED, ARE SERVED
WITH SEASONAL VEGETABLES AND THE CHEF'S CHOICE OF POTATOES



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DESSERTS

Raspberry Mousse

With a crushed chocolate topping

Profiteroles

Filled with chocolate cream and served with hot chocolate sauce

Treacle Sponge

Served with custard

Bagdale cheese board

With Mature Cheddar, Red Leicester, Stilton and Brie

Locally made Ice cream

Three scoops of beacon farm locally made Ice cream

Choose from:-

Peach & mango

Cinder toffee

Vanilla

Forest Fruits

Creamy lemon

Tea or Coffee

Liqueur Coffee

Irish coffee

Gaelic coffee

Russian coffee

French coffee

Calypso coffee

Café Grand Marnier



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BREAKFAST MENU

Coffee or a choice of teas

~oOo~

Orange Juice

A selection of Cereals

Fresh Chilled Grapefruit

Yoghurts

A selection of fruit yoghurts

Fresh Mango

Marinated in strawberry liqueur and served with fresh mint

~oOo~

The Bagdale Hall Breakfast

Two fried eggs, bacon, sausage, black pudding, haggis, fried bread, mushrooms, grilled tomato and baked beans.

Eggs

Boiled, poached or scrambled served with toast

Omelettes

A choice of tomato, cheese, mushroom or bacon

Kedgerree

A blend of smoked fish, hard boiled eggs, rice and peas in a mild curry sauce

Kidney Turbigo

Kidney, sausage, tomato, bacon and mushroom in Amontillado sherry sauce

Scrambled Eggs and Smoked Salmon

Famous Whitby Kippers

~oOo~

White or Granary Toast

Served with a selection of preserves



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EARLY EVENING MENU

5.15pm-6.45pm Sunday-Thursday

Starters

Prawn Cocktail

Shredded lettuce topped with Royal Greenland prawns and coated with marie-rose sauce

Homemade Soup of the Day

Served with a granary roll

Melon

Fan of cantaloupe melon served on a fruit coulis

Main Courses

Roast leg of Lamb

Served with a mint sauce, gravy, new potatoes and seasonal vegetables

Deep fried Haddock

Served with hand cut chips, homemade mushy peas and lemon wedges

Corned Beef Hash & Mushy Peas

Diced corned beef, fried with onions, peppers, potatoes and peas.

Garlic Chilli Chicken

Served with lemon rice

Beef Steak Pie

A traditional dish of beef, mushrooms, bacon and shallots cooked with red wine and served in a short crust pastry with gravy, new potatoes and vegetables

Mushroom & Walnut Stroganoff

Served with tagliatelle verdi

Desserts

Locally made Ice Cream

Peach & Mango, Cinder Toffee, Vanilla, Forest Fruits and Creamy Lemon