



**FINALIST**  
NORTHAMPTONSHIRE  
**FOOD  
& DRINK  
AWARDS  
2011/12**  
**PUB OR BAR  
RESTAURANT  
OF THE YEAR**

## Winter Restaurant Menu

### Starters

Scallops Thermidore with grilled tomato and wholemeal bread	£7.00
Partridge with cheddar scone, spinach & tomato salad and balsamic raspberry dressing	£6.00
Calves liver with Northamptonshire back bacon and a red onion & tomato sauce	£6.00
Homemade duck pâté and Brixworth pâté with wholemeal toast and rich onion marmalade	£6.00
Leicestershire wild mushrooms with stilton, rosemary & grilled focaccia v	£5.00
Baked goat's cheese and red pepper cheesecake v	£5.00

### Main Courses -

Should you choose not to order starters please allow a minimum of 30 minutes cooking time

Chateaubriand (for two people) with roast tomato, onion and mushrooms, baby carrot parcels, sautéed new potatoes and a rich Stilton & bacon sauce	£40.00
Venison loin & cutlet with pea & broad bean ragout, sliced potato, juniper & red wine gravy	£16.00
Gressingham duck breast with port sauce, kale and sliced potato and roasted turnip	£15.00
Loin of swordfish pan seared with lemon & chives, sautéed vegetables & potato, with tomato & red pepper coulis	£14.00
Barramundi & Salmon grilled in herb butter, with spinach & sautéed potato	£14.00
Waterloo Farm pork tenderloin stuffed with sundried tomato, cabbage & bacon sauté gratinated potato & cream sauce	£13.00
Free range chicken breast stuffed with bacon & mature cheddar, with fine beans, carrots and roasted new potatoes	£12.00
Butter glazed aubergine, butternut squash & spinach on a puff pastry base with beetroot & horseradish chutney v	£11.00
Vegetable risotto with parmesan topped with a watercress & turnip sauté v	£10.00

We are proud to source all of our meat directly from Waterloo Cottage Farm in Great Oxendon, Northamptonshire, just four miles from the pub!

### Side Orders

Fresh Cut Chips £3.00	Sweet Potato Crisps £2.50	Seasoned New Potatoes £2.50
Glace Carrots £2.50	Fine Beans & Parmesan £2.50	Mange Tout & Bacon £2.50

Today's choice of home-made desserts will be presented to you

v = vegetarian

It is possible that any of the items on the menu may contain nut traces as they are prepared in an area where nuts are handled. Please advise a member of staff of this or any other food allergies or intolerances so we can make the chef aware and will be able to advise on your choice.

[www.tollemacheharrington.com](http://www.tollemacheharrington.com)

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