



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 croutons

Field Mushrooms

Baked in the oven with sun blushed tomatoes, oregano and topped with mozzarella and a salad garnish

Boxty

A traditional Irish potato pancake, filled with savoy cabbage, smoked bacon and spring onions, with Irish whiskey gravy

Brie Wedges

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

Crab Cakes

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

Traditional Prawn Salad

Royal Greenland prawns coated in Marie-Rose sauce on a crisp green salad

Mussels

Cooked in their shells with onion, garlic, white wine and finished with cream and fresh chopped parsley

King Prawns

Baked with garlic butter served whole on a mixed salad with lemon mayonnaise

All starters are served with warm oatie bread, butter, garlic butter and chilli oil



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MAIN COURSES

FISH

Cod Fillet

Poached with a creamy prawn and lobster sauce, cheese & onion mash with fine green beans

Red Mullet

Filleted and pan fried with devilled sauce, on a bed of Lyonnaise potatoes and asparagus

Lemon Sole

Pan fried with nut brown butter and lemon juice, with chips and salad

Sea Bass

Filleted and topped with butter, garlic, fresh ginger and spring onions on a bed of ratatouille

Whole Whitby Lobster

Either Thermidore sauce or spicy tomato and brandy cream sauce, with new potatoes and asparagus

POULTRY & GAME

Garlic Chilli Chicken

Served with lemon rice, poppadums, mango chutney and mint yoghurt

Chicken Fillet

Filled with chives and cream cheese wrapped in Parma ham, baked in the oven, with Biarritz potatoes, mange tout and served with mango puree, green chilli, cream and fresh coriander sauce

Pot Roast Pheasant

Cooked in a brown ale gravy with herb dumplings, new potatoes, and root vegetables

Quarter Roast Duck

Boneless and served with a sauce of cranberries and Grand-Marnier, accompanied by new potatoes, green beans



Bagdale Hall

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MAIN COURSES *(continued)*

MEATS

Roast leg of Lamb

With a rich gravy, Biarritz potatoes, broccoli and carrots

Lamb Madras Curry

With lemon rice, fresh coriander, poppadums, mango chutney and mint yoghurt.
Either mild, medium or hot

Pork Fillet

Sliced, sautéed in olive oil and flavoured with passion fruit on a bed
of Lyonnaise potatoes and a bowl mixed salad.

Sirloin Steak 10oz (approx)

Fillet Steak 8oz (approx)

Choice of either hand cut chips and salad, or new potatoes and asparagus
With a choice of the following sauces:

Diane

Au poivé (Black peppercorn)

Leek and Stilton

Spicy tomato and herb

Valentine Lamb

Succulent lamb steaks with a mint potato cake, honey and red wine sauce,
ratatouille and Biarritz potatoes

Traditional Beef Wellington

Fillet of beef topped with Bagdale's own paté, wrapped in a lattice puff pastry
served with rich Port sauce, asparagus, cheese and onion mash



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MAIN COURSES *(continued)*

VEGETARIAN

Mushroom Cannelloni

Cooked in tomato and herbs, topped with mature cheddar cheese, served with a salad

Vegetable Bhuna

With lemon rice, poppadums, mango chutney and mint yoghurt.
This tomato and onion curry can be served mild, medium or hot

Mushroom & Walnut Stroganoff

Cooked in a cream sauce with garlic, white wine and tarragon, on a bed of tagliatelle

Asparagus Pancakes

Filled with pine nuts celeriac, cream cheese and chives, on a bed of ratatouille
and a spicy tomato sauce

Additional Side Orders

Hand cut chips, vegetables and potatoes of the day or mixed leaf salad



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DESSERTS

Treacle Sponge

With custard

Chocolate Fudge Cake

Served either warm or cold with chocolate and rum sauce

Pancakes

Filled with blueberries or lemon and sugar, with cinder toffee ice cream

Raspberry Pavlova

Meringue nest filled with Chantilly cream topped with raspberries and drizzled with Passoa liqueur

Caribbean Crumble

Pineapple, mango and passion fruit topped with a coconut crumble and served with vanilla ice cream

Bagdale Cheese Board

With Mature Cheddar, Red Leicester, Stilton, Brie, apple, black grapes, celery and a basket of crackers

Locally made Ice cream

Three scoops of Beacon Farm locally made ice cream

Choose from:

Peach & mango

Cinder toffee

Vanilla

Rum & Raisin

Mint Choc Chip

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~

A choice of Juices

Orange

Pineapple

Cranberry

Tomato

A selection of Cereals

Fresh Chilled or Grilled Pink Grapefruit

~oOo~

The Bagdale Hall Breakfast

*Fried eggs, bacon, sausage, black pudding, 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

Smoked Salmon served with Scrambled Eggs

Fortunes Famous Whitby Kippers

~oOo~

White or Granary Toast

Served with a selection of preserves



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EARLY EVENING MENU

5pm-6.30pm Sunday-Friday

Starters - £3.95

A Selection of 'Soups of the Day' - with oaty bread

Prawn Salad - shredded iceberg lettuce topped with Royal Greenland prawns, coated with a Marie-Rose sauce

Garlic Mushrooms - Field mushrooms in a green chilli and garlic cream sauce

Halloumi Cheese – baked in the oven with a mixed salad garnish

Main Courses - £7.95

Roast leg of Lamb

with a mint sauce, gravy, new potatoes, broccoli and carrots

Beef Steak Pie

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

Corned Beef Hash

Bagdale's own recipe

Chicken & Vegetable Casserole

with new potatoes



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MAIN COURSES *(continued)*

Scampi & Chips and Peas
with home-made tartare sauce

Pasta Shells
cooked in a tomato sauce with ham & mozzarella cheese

Cheese, Broccoli, and Potato Bake
with pine kernels nuts

Chilli Con Carne
with lemon rice

Desserts

Lemon cheesecake and cream

Apple crumble and custard

Creamed rice pudding with strawberry jam

Vanilla ice cream
with hot chocolate sauce