



Havelock Restaurant

• Main course £15 • 2 courses £20.00 • 3 courses £25.00 •

• Additional supplements apply where stated •

Guests on either a 2 or 3 course dinner inclusive package - supplements are payable where stated and will be added to your bill as taken.

• Appetisers •

Selection of fresh
breads and olives

*Olive oil & balsamic
vinegar*

£3.00

Nachos

*Selection of
Dips*

£3.00

THE
Blackwell Grange
HOTEL

| Grange Road | Darlington | Co. Durham | DL3 8QH | T: 0330 102 7238

| W: www.blackwellgrangehotel.com |

| E: reservations.blackwell@bruhennyhotels.co.uk |

STARTERS

Chef's freshly prepared soup of the day **v**

Served with fresh bread

Assiette of melon **v**

With fruit sorbet & sweet basil

Coronation chicken terrine

Poppadom crumbs, artisan bread, mango & lime chutney

Seafood risotto

With warm artisan bread

Pan-fried scallops

Black pudding, Parma ham, spinach & oyster cream

(£3.00 supplement)

Charcuterie Platter

Selection of sliced meats, smoked humous, olives, baby gherkins, sun blushed tomatoes served with rosemary & sea salt focaccia bread

(£2.00 supplement)

Mini cheese soufflettes **v**

Beetroot glaze & chilli jam

Goats cheese, beetroot & sundried tomato **v**

On crisp sourdough cracker with balsamic glaze

— MAIN COURSE —

Beef medley

*Mini wellington, steak & kidney pudding, cottage pie
(£8.00 supplement)*



Spiced & sizzling chicken fajitas

Served with tortilla wraps, grated cheese & trio of dips



Fillet of pork

*Apple dauphinoise, creamed cabbage & smoked pancetta, black pudding
crisps & calvados sauce*



Chargrilled 8oz sirloin steak

*With chunky chips, onion rings, tomato & mushroom
(£6.00 supplement)*



Rump of lamb

*Roasted with garlic & herb mash, courgette moussaka
(£3.00 supplement)*



Tandoori chicken roulade

With basmati wild rice, assorted mini poppadum's



Fillets of lemon sole & asparagus

*Poached & served on a shellfish risotto
(£2.00 supplement)*



Pea & shallot tortellini **V**

With pesto cream sauce & parmesan shavings



Fillet of salmon

*With white wine & prawn cream sauce, roasted new
potatoes & seasonal vegetables*



Minted leg of lamb

Herb mash, seasonal vegetables & mint gravy

— SIDES & SAUCES —

- Hand cut chips • French fries • Battered onion rings • Garlic & herb slice
- Cheesy garlic & herb slice • House salad • Mixed vegetables •

All sides £3.50

- Dianne • Garlic • Pepper • Blue cheese •

All sauces £3.50

DESSERTS

Blackwell parkin **v**

Gingerbread cake, granola & crème Anglaise



Buttermilk panna cotta **v**

Habanero & lime jam, black sesame tuile



Passion fruit cheesecake

Passionfruit caviar & lemon balm



Dark chocolate delicé

Praline macaroon, 100's & 1000's, caramel Aero



Warm chocolate fudge brownie **v**

Maple & walnut ice cream



Mixed berry & fresh cream pavlova **v**



Triple selection of ice cream **v**

*Vanilla bean, strawberry, chocolate,
salted caramel, amaretto, pistachio*



Cheese board **v**

*Smoked truffle honey, celery, grapes & sourdough crisps
(£2.00 supplement)*

Selection of Teas & Coffee Available

Please see alternative coffee menu

ASK A TEAM MEMBER FOR ALLERGY ADVICE.

All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are prepared and our menu descriptions do not include all ingredients. Guests concerned about the presence of allergens in our food are welcome to ask a member of the team for assistance before ordering. **v** These dishes are suitable for vegetarians. All fish dishes may contain bones.