

podium

RESTAURANT BAR LOUNGE

DID YOU KNOW:


Beetham Tower is visible from 10 English counties on a clear day

Podium Signature Menu
 3 Courses for £27.00 per person
 2 Courses for £22.00 per person
 1 Course for £17.00 per person

DID YOU KNOW:

Beetham Tower is exactly 168.87 meters tall and has 47 floors

STARTERS

Spiced Sweet Potato Soup 
 Almond / Chilli Bon Bon

Pork & Chive Terrine
 Apple Puree, Cider Poached Apples & Brioche

Hot Smoked Salmon
 Marinated Courgettes, Semi Dried Tomatoes,
 Chilli & Lemon Dressing

Twelve Roasted "Shell on" Tiger Prawns
 with Garlic Aioli (to share between two or £10 supplement)

Grilled Halloumi 
 Warm Potato Salad, Beetroot & Tzatziki Dressing

Grilled Artichoke 
 York Blue Cheese, Orange Salad, Rocket & Citrus Dressing

MAIN COURSES

Duo of Chicken
 Sautéed Cabbage with Pancetta,
 Parmentier Potatoes, White Wine & Tarragon Sauce

Pistachio Crusted Lamb Rump
 Spiced Pea Puree, Fennel Scented Carrots,
 Merguez Sausage, Cous Cous & Pomegranate Jus

Grilled Mackerel
 Roast Pepper and Garlic Puree, Chorizo Potato, Chilli Crab

Breaded Plaice Fillet
 French Peas, Watercress Salad, Tartare Dressing

Oriechette Pasta 
 Goats' Curd, Roast Beetroot, Sprouting Broccoli & Roasted Hazelnuts

SIDE ORDERS

All £3.95

Mashed Potato	French Fries or Fat Chips
Mixed Seasonal Vegetables	Tomato Salad
Boiled New Potatoes	Roasted Carrots
Green Salad	Greek Salad

SAUCES

All £1.75

Bearnaise	Diane
Peppercorn	Red Wine Jus

FROM THE GRILL

SERVED WITH FAT CHIPS, ONION RINGS & GRILLED TOMATOES

ALL GRILLS INCLUDE SUPPLEMENT AS LISTED BELOW

7oz Beef Fillet £11.50

10 oz Beef Rib Eye £7.95

8oz Sirloin £7.00

Mixed Grill £12.00

TO SHARE

ALL INCLUDE SUPPLEMENT AS LISTED BELOW

Grilled Cote de Boeuf £18.00
 Fat Chips, Watercress and Roast Tomatoes

Chateaubriand £22.00

Surf & Turf £22.00
 Steak to Share and ½ Buttered Lobster

Lobster, Half / Whole £9.95 / £19.00

DESSERTS

Edible British Summer Garden

Classic Tiramisu Slice, Espresso Syrup & Mint Chocolate Truffles

Chestnut Whoopie Pie, Nutella Ice Cream & Vanilla Pouring Cream


Lemon Meringue Tart, Raspberry Coulis & Fresh Berries

Slow Poached Apples in Red Wine Sauce & Champagne Sorbet

Individual Black Forest Gateau, Kirsch Soaked Cherries & Vanilla Ice Cream

Selection of Ice Cream and Sorbets with Homemade Biscuits, Fresh Seasonal Berries

Chefs Selection of Local and Regional Cheeses with Water Biscuits, Homemade Chutney (£3.50 Supplement)

All weights stated are uncooked. All prices include VAT at the current rate. For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask the Manager. A discretionary 10% Service Charge will be added to your bill for parties of 6 or more. The  symbol denotes a dish which is suited for vegetarians

