

Restaurant review: J's @ 636, Parkmore Hotel, Eaglescliffe

by Diana McLauchlan, Evening Gazette

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SOMETIMES you just decide it's time for a treat ... and on this particular day that treat was letting someone else do the hard work in the kitchen and have lunch out.

We've often passed the Parkmore Hotel on trips to Yarm and beyond but, on this occasion, we made a spur-of-the-moment decision to stop and see what its lunchtime menu had to offer.

The hotel and restaurant has undergone a complete refurbishment since being taken over in 2007.

First we decided to enjoy a drink and sank into the lovely leather sofas in the comfortable lounge.

We hadn't booked a table, but the restaurant - J's @ 636 - wasn't too busy on this midweek lunchtime.

While there was an a la carte menu on offer, we opted for the Young @ Heart line-up - which offers two courses for £7.95 or three courses for £10.95.

I'm a real fan of fish, so the smoked haddock and pea risotto with parmesan and basil instantly caught my eye.

The dish was beautifully creamy and had just the right balance between the fish and the sweetness of the peas.

Husband Dave opted for the chicken liver pate, which he said was “delicious”. It came served with spiced pear chutney and warm granary toast.

I opted for fish again when it came for the main course - this time a ballontine of salmon with a herb crust. The dish was served with a warm beetroot salad, new potatoes and a light horseradish cream - beautiful in both presentation and taste.

Dave decided to keep things traditional and went for the hot slices of honey roasted ham which came accompanied with fondant potato and a lovely sauce made of parsley, onion and cream.

Both main courses came with a side serving of vegetables - including carrots, French beans, broccoli and cauliflower - putting us well on our way to our five-a-day.

Filling up fast, we decided not to be too greedy and opted to share a dessert. The gooseberry and elderflower pannacotta was spot on - lovely and light with subtle flavours and served with two ginger nut biscuits.

Full with fabulous food and in no real rush to head home, we headed back to the lounge to sit back and relax with a cup of coffee.

Our decision to pop into the Parkmore proved to be an inspired one.

The Young @ Heart menu is tremendous value, offering two or three stunning courses for a similar price that you could pay for just a main course in other venues.

So for excellent food at a great price, combined with friendly and attentive service in beautiful surroundings, this place is hard to beat. We're already planning another visit.

J's @ 636: Parkmore Hotel, Yarm Road, Eaglescliffe

OUR ORDER

Starters: Smoked haddock and pea risotto with parmesan and basil oil; Chicken liver pate with spiced pear chutney and warm granary toast

Mains: Ballontine of salmon, warm beetroot salad and new potatoes and light horseradish cream; Honey roast ham, fondant potato with parsley, onion and cream sauce

Dessert: Gooseberry and elderflower pannacotta with ginger nut biscuits

From the Young @ Heart menu - 2 courses for £7.95 or 3 courses for £10.95

Total: £18.90

Verdict ★★★★★½