



Banqueting Menus

Please select one set starter, main course & dessert for all guests

***Menu prices include room hire
(with min. 80 guests)***

Starters

Chicken liver parfait, toasted brioche and spiced pear & apple chutney	£6.70
Fan of melon & Parma ham with a basil dressing	£6.75
Confit belly pork and Toulouse sausage terrine wrapped in Parma ham, toasted brioche & red grape chutney	£8.10
Vine tomato, buffalo mozzarella salad with crisp basil croutons, mustard dressing & toasted pinenuts	£6.70
Smoked salmon & crayfish paupiette with citrus & caper dressing	£8.45
Thai style crab & sweet potato cakes with a baby tomato, passionfruit & Mango salsa	£6.70
Char grilled Mediterranean vegetable, sweet pepper & goat's cheese tartlet served with salad & tomato chutney	£6.70
Tuna carpaccio with lemon & lime dressing and herb salad	£8.45
Whitby smoked haddock, chive & spring onion fishcakes with lemon & saffron sauce	£6.90
Warm salad of crispy parma ham, mushrooms, pine nuts & croutons, topped with parmesan	£8.15
Stilton & walnut roule, crispy ciabatta, honey & balsamic reduction	£6.70

Soups

Leek & potato	£4.60
Cream of broccoli and Yorkshire blue cheese	£5.10
Tomato, bacon, bean & pasta	£4.85
Cream of courgette and rosemary	£4.60

Chilled soups

Gazpacho soup	£4.60
Cucumber, pea & mint	£4.60
<i>As an intermediate course</i>	<i>£3.00</i>

Sorbets

Mediterranean Lemon	£3.60
Raspberry	£3.60
Passion fruit	£3.60
Gin & tonic	£3.60

Mains

Meat & Poultry

Oven roast rack of lamb, fondant potato, rosemary and Madeira jus	£18.95
Oven roast chicken supreme stuffed with Brie, wrapped in smoked bacon on a potato rosti with a vermouth cream sauce	£14.90
Seared chicken supreme, fondant potato with Bordelaise (shallot & red wine) sauce	£14.90
Choice of roast beef (topside), loin of pork or leg of lamb	£14.90
Rudding rib	£15.90
Sirloin	£16.90
Fillet of beef and duxelle Wellington served with roast shallot, garlic and port wine jus	£20.25
Braised beef joint with smoked bacon, shallot, mushroom and red wine sauce	£14.90
Confit of belly pork, celeriac and rosemary rosti served with a cider and apple jus	£14.90
Honey, mustard and hickory roast pork loin with a Madeira sauce, garlic, Thyme roast potatoes & seasonal vegetables	£14.90
Confit half roast duck, oven roast new potatoes, garlic & thyme served with brandy & apricot sauce	£17.95
Braised lamb shank, boulangere potatoes with a port & shallot sauce	£16.95

Fish

Seared salmon fillet on chive risotto cake with lemon, dill & asparagus sauce	£14.90
Salmon fillet herb crust with a lemon butter sauce	£14.90
Seared sea bass fillets on nicoise salad with basil oil dressing	£16.95
Paupiettes of plaice, crab & crayfish mousseline, fondant potato, lemon butter sauce	£17.95

Vegetarian

Leek, mushroom and Brie suet pudding served with a creamy parsley and lemon sauce	£14.25
Oven baked sweet pepper filled with goat's cheese risotto served with tomato and basil sauce	£14.25
Sun dried tomato, Mediterranean vegetable & butternut strudel with sweet pepper marmalade	£14.25

Desserts

Caramelised lemon tart served with a raspberry compote	£6.40
Summer pudding served with a mixed berry and cassis compote	£6.50
Chocolate fudge brownie with caramel sauce and vanilla ice cream	£6.95
Lemon & lime Posset with homemade shortbread biscuit and raspberry compote	£6.40
Iced malteser parfait with toffee sauce and chocolate orange cookie	£6.40
Bannoffe cheesecake served with toffee sauce and crème fraiche	£6.95
Baked Alaska	£6.40
Blackberry and Bramley apple crumble tartlet served with crème anglaise	£6.40
Sticky toffee pudding with caramel sauce and Chantilly cream	£6.95
Vanilla crème brulee with fresh raspberries & shortbread biscuit	£6.90
Chocolate Baileys torte with coconut crème anglaise	£7.15
Selection of Yorkshire cheeses with biscuits, grapes & homemade chutney	£8.45

Tea or coffee with petit fours £3.00 per person