



BANQUETING MENU

Starters

Meat

Chicken and King Prawn, Cos Leaf Salad Parmesan Caesar Dressing.

Chicken Liver Parfait Red Onions Marmalade Mesculim Salad Rye Bread

Com Fed Chicken and Sun Blushed Tomato Terrine with little gem Salad and Caesar Dressing

Confit of Duck Leg with Braised Red Cabbage

Duck Liver Pate with Cumberland Sauce and Mezuna Salad

Duck Rillets with Fruit Compote Rocket Salad

Ham Hock and Fois Gras Terrine with Homemade Piccalilli and Rye Bread

Heather Smoked Corn Fed Chicken, Heather Honey Watercress Salad, Red Onion Marmalade

Home Cured Smoked Duck Breast with Plum Compote and Toasted Crostini

Parma Ham, Rocket, Balsamic and Parmesan Salad

Venison Terrine with wild Berry Compote and Green Salad

Wild boar Terrine with White Peach Sauce and Rocket

York Ham and Morelle Mushroom Tart on Merzuna Salad



Fish

Crab and Rocket Tart with rocket Pesto

Cray Fish Terrine Chive Crème Fraiche Rocket and Parmesan Salad, Sun Blushed Vegetables

King Prawn Tossed in Chilli Ginger and Lemon Grass and Coconut
on Cos Salad, Garlic Croutons

Lobster Tail with Chilli Mango Salsa Coconut Tossed Cos Salad

Poached Salmon and Prawn Salad, Rocket and Waters, Dill and Mustard Dressing

Salmon Balontine with Muscles and King Prawns Carved onto Samphire Salad

Salmon Mousse wrapped in Smoked Salmon with a Potato, Chive and Crème Fraiche Salad

Smoked Nidderdale Trout Fillet with Orange Horseradish Sauce and Endive Salad



Vegetarian

Asparagus and Poached Hens Eggs Hollandaise Sauce

Buffalo Mozzarella and Yellow Tomato Salad

Crottin Goats Cheese with Sun Blushed Vegetables Salad Toasted Pine Nuts

Goats Cheese and Beetroot Tart on Curly Endive Salad

Marinated Wensleydale and Cherry Tomato Salad with Mescalim and Pine Nuts

Plain Caesar Salad

Roasted Vegetable Terrine with tomato and Basil Coulis

Stilton and Broccoli Tart on Spinach and Walnut Salad

Trio of Melon balls with Mango and Strawberry

Wild Mushroom Tart on a Potato and Chive Salad

Yorkshire Goats Cheese Sliced onto Pea, Poached Pear and Mint Salad

Main

Meat

Barnsley Chop with Mint Crust, Colcannon Mash and Roasted Root Vegetables

Beef and Kelham Island Beer Casserole with Yorkshire Pudding

Beef Wellington on Spinach and Chateaux Potatoes with Port Wine Sauce

Chicken Breast, Fondant Potato and Turned Root Vegetables and Red Wine Sauce

Chicken Stuffed with Wensleydale wrapped in York Ham,
Cranberry Compote, Chateaux potatoes and Roasted Vegetables

Chicken with Asparagus wrapped in York Ham, Green Beans in Courgette
and Layered Potato and Onion with Asparagus Sauce

Corn Fed Chicken, Tarragon and Mustard Sauce, Dauphinois Potato and Tender Stem Broccoli

Duck Breast, Apple Mashed Potato Cakes, Baby Vegetables with Apple and Quince Sauce

Duck Breast, Braised Red Cabbage, Bubble and Squeak Cakes and Lavender Jus

Fillet of Beef Wrapped in Smoked Bacon with Hartington Stilton
Mustard Mash, Orange and Tarragon Carrots with Port Sauce

Lamb Cannon, Potato and Chive Cake, Braised Fennel and Port Sauce

Lamb Casserole with Mint and Berry Dumplings

Lamb Rack, Gratin Dauphinois Potato, Green Bean and
Courgette bundle with Redcurrant and Redwine Sauce

Lamb Shank, Bubble and Squeak, Roasted Root Vegetables and Lamb Pan Juices

Loin of Pork, Slow Roasted, Cider Fondant Potato, Roasted Vegetables,
Apple and Apricot Seasoning and Pan Gravy

Loin of Yorkshire Venison, Redcurrant and Port Sauce, Dauphinois
Potatoes and Roasted Root Vegetables

Oriental Spiced Beef Fillet, Braised Pac Choi, Noodles and Teriyaki Sauce

Partridge Stuffed with Apricot Forcemeat, Celeriac Mash and Wild Mushroom Ragout

Pheasant Wrapped in York Ham with Berry Dumplings, Fondant Potatoes and Game Jus

Porcette of Suckling Pig, Pomme Moussiline, Roasted Vegetables and Turned Vegetables

Pork Fillet with Ginger and Honey on Oriental Stir Fry with Hoi Sin Sauce

Pork Fillet, Mustard Mash, Vegetable Florettes and Mild Peppercorn Sauce

Roasted Leg of Lamb, Apricot Stuffing, Chateaux Potatoes with Lamb and Mint Sauce

Sirloin of Beef, slow roasted steak with Vegetable Florettes,
Red Wine Sauce and Yorkshire Pudding



Fish

8oz Fillet of Cod, Red Onion Marmalade, Fine Green Beans and Chive Mash

Derwent Trout, Stuffed with Whitby Prawns with
Crushed New Potato Cakes and Green Beans

Paupiette of Plaice, White Wine Sauce, Baby Vegetables and Chive Mash

Salmon on Samphire Grass with Bolongere Potatoes and Beurre Blanc

Whole Roasted Sea Bass Stuffed with Sun Blushed Vegetables and
Baby Squid with Roasted New Potatoes



Vegetarian

Fountains Gold and Field Mushroom Risotto

Open Roasted Vegetable Lasagne, Parmesan Sauce and Layered Rocket

Red Onions and Wensleydale Tartain

Twice Baked Hartington Stilton Soufflé

Yorkshire Feta and Cherry Tomato Tart

Yorkshire Goats Cheese and Spinach Risotto



Vegan

Marinated Tofu, Roast Cherry Vine Tomatoes,
Garlic New Potatoes with Tomato and Basil Coulis

Round Baby Courgette, Stuffed with Ratatouille, Roast Baby Aubergine
with Pepper Risotto and Roasted Baby Squash

Desserts

Apricot and Almond Mousse

Baked Chocolate Torte

Baked Lemon and Sultana Tart

Baked Strawberry Cheesecake

Baked White Chocolate and Ginger Tart

Chocolate and Caramel Iced Pear and Amaretto Frangipani

Chocolate and Orange Charlotte

Citrus Meringue Tart

Double Chocolate Torte

Duo of Raspberry and Vanilla Mousse

Ginger and Almond Tart

Jam Rolly Poly Pudding Tart

Marbled Chocolate and Mango Delice

Milk chocolate and Hazelnut Delice

Mocha tart

Rhubarb and Vanilla Lychees Cake

Sliced Apricot Pudding Tart

Strawberry and Chocolate Cheesecake

White Chocolate and Ginger Tart

White Chocolate and minced Meat Teardrop

White Chocolate Cake and Soft Caramel

An Assiet of 3 of the Above