

The background of the slide is a soft-focus photograph of numerous pink flowers, likely from a flowering shrub, with green leaves and stems. The overall tone is light and natural. The text 'Sample Menu' is centered over this background.

Sample

Menu



Our team have created a selection of menus for you to choose from, however if you would like to create your own personal dining experience, we would be more than happy to produce a bespoke package, giving you the freedom to have exactly what you want for your big day.

We can also prepare a special buffet menu for your evening reception, leaving you to enjoy the party with your family and friends.

#### Dining Options-

- *Formal Dining- three course meal from £45.00 per person*
  - Tasting menus also available on request*
- *Canapé Reception- from £7.95 per person*
- *Afternoon Tea- from £18.50 per person*
  - *Buffet- from £25.00 per person*
- *Food & Drink packages from £79.00 per person*
  - *Evening buffet options from £12.95*



## Appetisers

**(V, VE) HOMEMADE SOUP**, crusty bread roll (GF option available)

**(V) HALLOUMI BRUCSHETTA**, white wine garlic mushrooms (GF option available)

**(V) GARLIC STUFFED MUSHROOMS**, cream, cheddar cheese, parmesan (GF option available)

**(VE) HOMEMADE HOUMOUS**, warm pitta bread, crudités (GF option available)

**(V) MOZZARELLA AND TOMATO TARTLET**, balsamic, organic salad

**(V) CEASAR SALAD**, romaine lettuce, chunky croutons, shavings of aged parmesan, creamy Caesar dressing

**PARMA HAM & NEW SEASON ASPARAGUS**, crisp hen egg, truffle hollandaise sauce (GF option available)

**KING PRAWNS**, smoked Salmon, Marie rose sauce, romaine lettuce (GF option available)

**SALT & PEPPER CHILLI SQUID**, Asian slaw, Sweet Chilli Glaze

**THAI FISHCAKES**, Asian slaw, Sweet Chilli sauce

**SMOKED MAKERAL PATE**, Red Onion Marmalade, Melba Toast

**(V) PEA, SPINACH & RICOTTA ARANCINI**, Arrabiata Sauce, Parmesan Shavings

**(V) ROASTED BEETROOT**, Grilled Goats Cheese, Beetroot Crisp, Basil Oil.

**(V) BLACKSTICKS BLUE CHEESE & WALNUT SOUFFLE**, Organic Salad.

**(V) BREADED BRIE**, Rocket, Spiced Fig Jam.



## Main Course

**SHANK OF WHARFEDALE SPRING LAMB**, Chive mash, parsnip crisps, braising reduction (GF option available)

**YORKSHIRE ROAST**, Roast potatoes, Yorkshire pudding, seasonal vegetable, rich red wine jus (GF option available)  
(Choice of Slow braised Beef Cheek, Honey Glazed Pork or Nut Roast)

**PORK BELLY**, Dauphinoise Potato, black pudding croquette, Red Wine Jus

**PARMESAN BREADCRUMB CHICKEN**, sautéed potatoes, Parma ham, creamy smoked cheddar bacon sauce

**BLACKENED COD**, Thai Red sauce, Jasmine Rice, Asian Slaw

**SALMON EN CROUTE**, Garlic & Herb New Potatoes, hollandaise sauce (GF option available)

**KING PRAWNS**, Egg Noodles, Stir Fried Vegetables, Sweet Chilli, Garlic, Lemon

**(V) MUSHROOM OR ASPARAGUS & PEA RAVIOLI**, parmesan shavings, fresh herbs, watercress & pea shoot

**(V) RISOTTO**, choice of flavours, (GF option available)

**(V) STUFFED BUTTERNUT SQUASH**, Cannellini Beans, Mozzarella

**(V, GF) MOROCCAN STYLE CAULIFLOWER ROULADE**, Chickpea Chutney, Pickled Vegetables

**(V) MUSHROOM, BRIE & REDCURRANT PARCEL** Sauteed Potatoes, Seasonal Vegetables.

**(V) BEETROOT & RED ONION TARTE TARTIN**, Seasonal Salad, Balsamic Vinaigrette.





## *Desserts*

**HOMEMADE STICKY TOFFEE PUDDING**, butterscotch sauce & ice cream (GF option available)

**ETON MESS**, seasonal berries, meringue

**APPLE & BLACKBERRY CRUMBLE**, choice of custard or ice cream

**CHOCOLATE BROWNIE CHEESECAKE**, pouring cream

**RASPBERRY FRANGIPANE TART** (Vegan & Gluten Free)

**BAKED ALASKA**, caramel sauce

**CHOCOLATE FONDANT**, Vanilla Ice cream.

**BANOFFEE PIE**, Pouring Cream.

**MORELLO CHERRY TART**, Chantilly Cream, Cherry coulis.

**TARTE AU CITRON**, Blueberry coulis, Pouring Cream.

**TRIO OF LUXURY GELATO**, Vanilla, pistachio, chocolate truffle (GF option available)

**FINE CHEESE SELECTION**, a variety of cheeses, crackers, grapes and chutney (GF option available)



# *Afternoon Tea*

## SANDWICH SELECTION - Traditional finger style

Local ham, wholegrain mustard & rocket

Egg & cress Mayonnaise

Smoked Salmon & lemon dill cream cheese

Local Cheese & tomato chutney

## SAVOURY

Homemade sausage roll or vegetarian alternative

## SWEETS- A selection of homemade sweet treats...

Scone, strawberry preserve & whipped cream

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Sticky Toffee Pudding

Macaroons

Lemon Meringue tart

Carrot cup cake & cream cheese frosting

Passion fruit cheesecake



# Buffet

## APPETISERS

Selection of gourmet quiches, sausage rolls, pork pie, meatballs in tomato sauce, greek lamb kofta with Tzatziki, oriental crispy chicken bites with sweet chilli & soy dip, spicy buffalo cauliflower, fresh vegetable crudités, hummus & dips

## MAIN COURSE

Tandoori fish skewers, honey roast ham with mustard mayonnaise, roast pork or turkey with stuffing, honey & mustard glazed sausages, smoked salmon king prawns with cream cheese & chive dip

## SALADS & SIDES

Potato skins with bacon cheese sour cream & spring onion, warm new potatoes with sea salt & thyme butter, classic Caesar salad, homemade chips, cous cous & five bean salad, coleslaw, potato salad, Halloumi fries, pesto pasta salad

## DESSERT

Cheesecake, assorted cupcakes, macaroons, chocolate fudge cake, lemon meringue tarts, toblerone chocolate fondue, fruit platter with clotted cream