



# Menu

## Starters

Staal Hot Smoked Salmon Pate with Melba Toast and Radish Salad  
Red Onion and Lowna Dairy Goats Cheese Filo Tarts with Rocket Salad and Balsamic Glaze  
Yorkshire Pea and Ham Soup with Thyme Croutons  
Creamy garlic chestnut mushrooms served on toasted farmhouse bread  
Butternut Squash and Thyme Risotto  
Staals Smoked Duck with Orange salad

## Main Courses

Beef in Wold Top Shepherds Watch Beer with Herby Dumplings  
Butterflied Chicken Fillets with Pesto Crust, Creamy Pesto Sauce and Roasted vine tomatoes  
Smoked Haddock Chowder with crusty bread  
Lemon and Dill Roasted Salmon with Dill Sauce  
Salmon en Croute with Stem Ginger and Samphire  
Pork Fillet with Caramelized Apples and Creamy Cider Sauce  
Cajun Prawn Risotto with garlic bruschetta  
Sweet potato chilli with rice and garlic bread

*The above are served with seasonal vegetables*

## Desserts

Vin Chaud Poached Pears with Cinnamon Cream  
White Chocolate Cheesecake  
Poached Peaches with Rosemary Cream  
Sticky Toffee Pudding with Toffee Sauce and ice-cream  
Pistachio and Raspberry Bakewell Tart with Burgess Ice-Cream  
Lemon Posset with Homemade Shortbread

Trio of Desert – Chocolate brownie, Lemon posset and Mini Meringue  
(Please note if ordering the trio this will be the only option for all guests)

Tea or Coffee Included

**2 courses - £35.00 per head / 3 courses - £45.00 per head**

Minimum number of guests – 8  
Maximum number of guests - 34

Our dining room is not open to the public therefore your meal will be prepared exclusively for you. In order to avoid over-catering please could you choose **two starters, two main courses and two desserts** for your party and then ask your guests to make their choice from your selection. We would like final numbers and menu choices at least seven days before your event. We are flexible and all events will be discussed fully with you. We hold an alcohol licence and drinks can be charged on a consumption basis. We ask that guests do not bring their own beverages.

## **Those little Extras**

### **Cheese board**

Three Local cheese plate with biscuits, grapes celery and Yorkshire chutney  
£6.00 per head

### **Drinks Reception**

Pimm's and Lemonade  
Elderflower Prosecco  
Mulled Wine  
Mimosa  
£6 per person

### **Canapés**

Brie and Caramelized Onion Filo Parcels  
Pesto Pinwheels  
Prawn Filo Cups  
Blue Cheese and Walnut Shortbread  
Pork and Sage Mini Yorkshire Puds  
Sticky Sausage Skewer  
Cucumber with Staals Smoked Salmon and Mayonnaise  
£1.50 per canapé

**Please advise of any allergies or dietary requirements at the time of booking which we will happily accommodate. Please speak to a member of staff who will help you to make an informed choice**

All prices include VAT