



Evening Reception and Dinners

Looking to impress?

Canapés

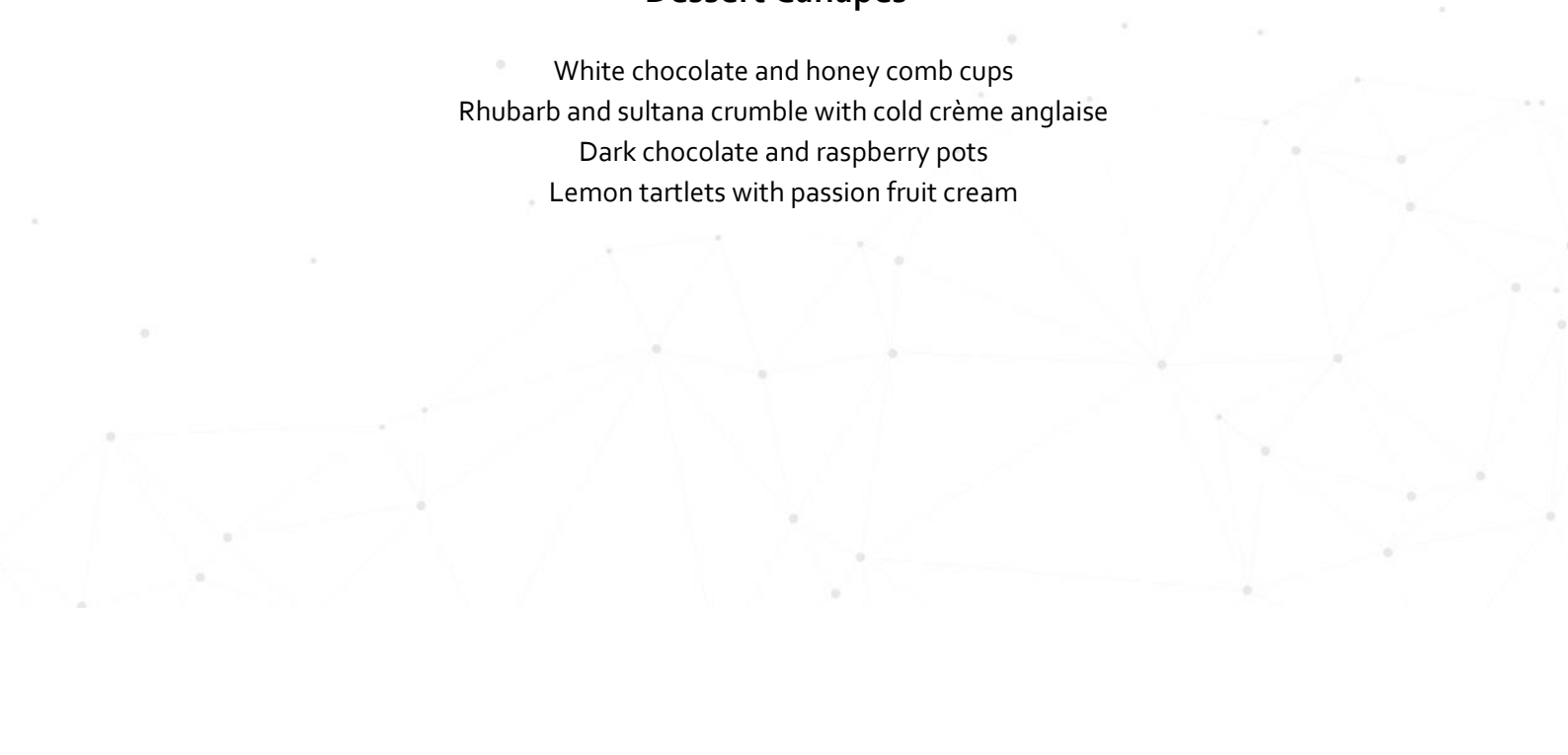
£15.50 + vat per person

Please select 5 items from the lists below

Mini Yorkshire puddings filled with Cumberland sausage and caramelised red onion
Thyme roasted pulled chicken and streaky bacon
Goats cheese, smoked salmon on sour dough
Saffron risotto cake with prawn and spiced pineapple salsa
Crayfish, mango and chilli blini
Moroccan spiced Lamb kofta's with fresh mint yogurt
Pressed confit duck rilette and red onion marmalade
Parsnip and honey soup
Mini fish and chips with fresh tartare sauce
Thai fishcakes with fig and chilli jam
Smoked salmon, salted cucumber, lemon crème fraiche
Peppered crusted salmon with herb crème fraiche, potato rosti
Fresh mozzarella, tomato, red pepper and basil toasted bruschetta's

Dessert Canapés

White chocolate and honey comb cups
Rhubarb and sultana crumble with cold crème anglaise
Dark chocolate and raspberry pots
Lemon tartlets with passion fruit cream





3 Course Meals

2 course dinner menu / 3 course dinner menu
£24.50 + vat per person / £30.00 + vat per person

Starters...

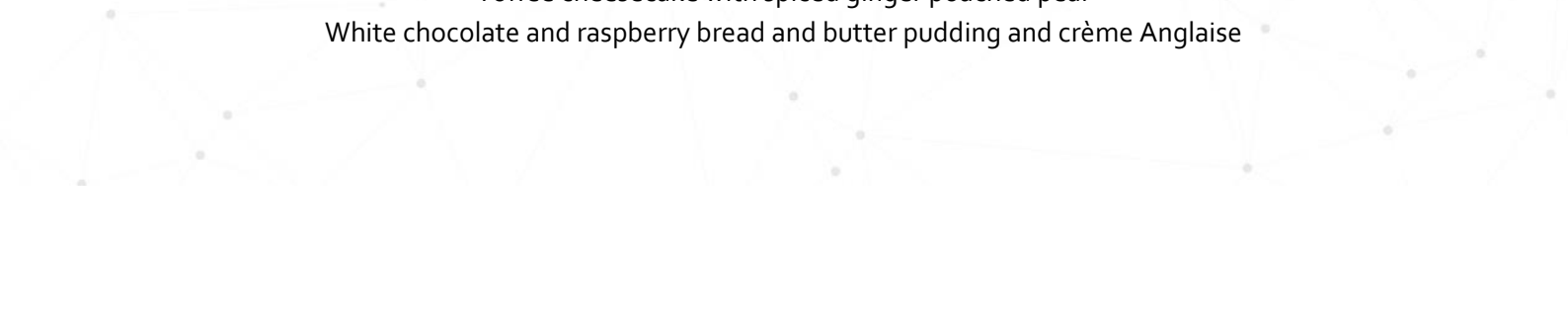
Roast parsnip and honey soup ,parsnip crisps
Smoked mozzarella, plum and cherry tomato salad
Fish and potato cake with sweet chilli fig jam and lemon mayonnaise
Baked chicken nacho crumb with chunky avocado salsa
Smooth chicken liver pate, red onion marmalade and brioche
Yorkshire Toad in the hole with parsnip puree and onion gravy
Yorkshire feta, wild mushroom and mustard tartlet

Main course...

Thyme garlic and lemon chicken breast fondant potato and red wine jus
Beef in black sheep ale with pomme puree
Cajun chicken fillet with sweet potato wedges ,fresh lime salsa and sour cream
Lamb and cherry Koresh with spiced vegetable rice
Creamed spiced coconut chicken with cardamom scented rice
Peppered salmon fillet with leek and potato rosti and herb crème fraiche
Parmesan polenta cake with wild mushrooms and romesco sauce
Butternut squash and Yorkshire feta filo parcel

Now for a treat...

Rhubarb and sultana crumble with cold crème Anglaise
Lemon posset, fresh berries and vanilla cream
Sticky toffee pudding, vanilla pod ice cream and baileys toffee sauce
Vanilla pod Crème brulee, fresh raspberries, shortbread fingers
Tart au citron topped with berry Eton mess and broken meringue
Yorkshire curd tart and cinnamon cream ,praline dust
Toffee cheesecake with spiced ginger poached pear
White chocolate and raspberry bread and butter pudding and crème Anglaise





Indulgent 3 course dinner menu

£39.95 + vat per person

Starters...

Smoked mozzarella, plum and cherry tomato salad
Smooth chicken liver pate, red onion marmalade and brioche
Yorkshire feta, wild mushroom and mustard tartlet
Warm goats cheese, red onion marmalade tartlet
Pressed confit duck terrine with plump and ginger chutney
Twice baked Applewood soufflé with Chunky sundried tomato and Avocado salsa
Salmon three ways with pea pesto, hollandaise and watercress
Sour cherries, caramelized walnut and soft goats cheese

Mains...

Baked mustard ham joint, crushed new potatoes and braised baby leeks
Salted salmon fillet, asparagus, sauté lemon new potatoes , sauce vierge
Pan fried duck breast with sweet potato puree, spiced red cabbage and pancetta shallot jus
Seared pork loin, chorizo and black pudding, roquette and parmesan with spiced tomato chutney
Poached chicken fillet stuffed with wild mushroom farce and asparagus sauce
Pancetta wrapped chicken , fondant potato ,wrapped root vegetables and mustard sage cream
Bolton abbey lamb rump, fine beans, brandy cream fondant potato and red currant jus
Yorkshire topside of beef served with puddings and red onion jus
Butternut squash and Yorkshire feta filo parcel
(All main course meals are accompanied with local market vegetables and potatoes)

Now for a treat ...

Rhubarb and sultana crumble with cold crème Anglaise
Lemon posset and fresh berries
Warm Dark chocolate tart with honey mascarpone and thyme syrup
Sticky toffee pudding and vanilla pod ice cream
Crème brulee and fresh raspberries, shortbread fingers
White chocolate and strawberry pots with honey comb
Tart au citron topped with berry Eton mess
Toffee cheesecake with spiced ginger poached pear
Selection of local fine Yorkshire cheese with fig chutney and biscuits

