

Dinner Menu 2017

Canapés

Sausage and Mash

Scotch Egg

Smoked Salmon tartlet

Smoked Chicken, Crème Fraiche with Tarragon

Vietnamese Pork Balls with Chilli sauce

Sesame and honey glazed Chipolata

Pitta crisps with Sundried tomato and cannellini bean dip

Parmesan shortbreads

*Confit Duck Parcels, Plum Sauce**

Herby Cream Cheese and Truffle oil

Marinated Wild Mushrooms

*Crispy Fried Chicken Chilli Dip**

Falafel with Pea Guacamole

Yorkshire Blue and Spinach Mousse, Crostini

Rilette of Fresh and Smoked Salmon, Pickled Cucumber

Shredded Chilli beef gem cups

Pulled Pork with Asia Slaw

Crab and spring onion Tartlette

*Mini fish & chips**

Please select 3 types

(More canapés per person will incur a supplement)

Select 3 canapés to have with your pre dinner drinks

- We will need to use a deep fat fryer for this which can only be used if you have suitable ventilation.

Starters

Thai Cod & Crab Fishcake

Hot and Sour slaw salad

Braised duck

Crostini, onion marmalade, red onion

Twice Baked Wenslydale Cheese Soufflé (V)

Celery and apple salad

Country Style Pork & Ham Hock Terrine

Chutney and salad

Roasted Tomato and Basil Soup (V)

Prawns

Chicory, mango, lime, coriander, naan bread crisps

Grilled Chicken Salad

Goats curd, Crip bacon, tomato, red onion, Tarragon dressing

Potted Chicken Liver Pate

Onion relish, leaves

Or

Sharing Platter

(Served on Boards for your guests to help themselves, served with Bread Basket and mixed leaves choose 6 items from the list below.

The sharing option would need to be taken by the whole table)

Fish

Dill cured salmon, Salmon Rilette, Prawn Marie Rose, smoked Salmon, Lady Grey Cured Salmon, Smoked Mackerel Pate, Hot Smoked Salmon,

Meat

Harvest Terrine, Chicken Liver Pate, Parma Ham, Salami, Mortadella, Pepper Salami, Smoked Venison (supplement Applicable),

Smoked Chicken, Tarragon & Tomato Chicken, Serrano Ham (supplement Applicable), Beef Carpaccio with Parmesan, Confit Duck and truffle oil.

Others

Mozzarella, Olives, Sun dried Tomatoes, Stuffed Peppers, Pepperonata, Chutney, Pickles, Pecorino Chilli Jam, Falafel,

Main Courses

Roast Chicken Breast

Butternut squash, cavolo Nero sage potatoes, Roasting Juices,

Slow Cooked Beef Cheek

Garlic Potatoes, bacon, baby onion and mushroom red wine sauce

Fillet of Salmon

Ratatouille, garlic potatoes, Basil sauce

Roasted "Three Peppered" Bistro Fillet, Local Beef

*Béarnaise, sauté new potatoes, gem, red onion and tomato salad
£3.00 supplement*

Braised Lamb Rump

Crushed Potato, carrot, leek, spinach, Red currant and mint Jus

Pork Loin and Crackling

Creamed Cabbage, Puy Lentil casserole, Apple

Fillet of Cod

King prawn and Crab bisque

Vegetarian Main Courses

Aubergine & Chickpea "Tagine"

With spiced Cous Cous

Gnocchi and Roasted Pepper

With Sundried Pesto, aged parmesan

Squash, spinach and Butterbean Curry

With Braised Rice

Desserts

Vanilla Pannacotta

With Poached Morello cherries

Sticky Toffee Pudding

Butterscotch sauce vanilla ice cream

Lemon Posset

Mixed Berry compote

Chocolate Brownie

Vanilla cream, chocolate sauce

Northern Cheese Board

Served with chutney, apple, sourdough bread and oatcakes

Chocolate Glazed Hazelnut Mousse Cake

Served with Chocolate sauce & Blackberry compote

Passion fruit meringue Pie

Poached raspberries

“Mini Dessert selection”

*A selection of 3 mini desserts on one plate, choose 3 of the above
(£1.95 per person supplement)*

Filtered Coffee and Tea

4 courses

Starter, Main Course, Dessert and Coffee

For parties 10 up to 25 people you may choose 2 dishes from each course

Menu choices and guest selections must be given 2 weeks prior to your event.

Dietary requirements can be catered for.

The Prices below are based on the venue being within a 50-mile radius of the kitchens in West Yorkshire.

A travel charge of £40 will be added there after.

All prices are inclusive of VAT @ 20%.

Kitchen staff, Crockery, Glassware (wine and water) , Table Linen, and Cutlery

Service staff will be charged for @ £50.00 per evening per member of staff