

# **CELEBRATION MENU 1**

## **STARTERS**

Cream of mushroom and thyme soup.

Thai spiced duck spring rolls with plum sauce.

Fanned galia melon with parma ham and balsamic dressing.

## **MAIN COURSES**

Roast striploin of beef with a Yorkshire pudding and onion gravy.

Seared seabass fillet with garlic prawns.

Breast of chicken filled with mango, savoury rice and a lightly curried sauce.

## **SWEETS**

Chocolate terrine with a white chocolate sauce.

Strawberry brandysnap basket with vanilla ice cream.

A selection of English and continental cheese.

Coffee and Mints

£18.50

## **CELEBRATION MENU 2**

### **STARTERS**

Cream of asparagus soup.

Salmon and prawn fishcakes with sweet chilli sauce.

Deep fried brie with a mixed pepper chutney.

### **MAIN COURSES**

Slow Braised lamb shank with mint mash, red currant and rosemary gravy.

Grilled halibut steak with a cheese and herb crumb.

Roast breast of chicken filled with leeks and bacon, white wine and tarragon sauce.

### **SWEETS**

Coffee and baileys iced parfait.

A poached pear pancake of vanilla ice cream and chocolate sauce.

A selection of Yorkshire cheeses.

Coffee and Mints

£18.50

## **CELEBRATION MENU 3**

### **STARTERS**

Traditional minestrone soup.

Half a galia melon with fruit sorbet and raspberry coulis.

A filo parcel of goatscheese and caramalised onions honey and mustard dressing.

### **MAIN COURSES**

Pan fried sirloin steak with sauce béarnaise.

Poached salmon supreme with creamed spinach.

Confit of duck leg with a Cumberland sausage and horseradish mash.

### **SWEETS**

Creme caramel.

Individual glazed lemon tart.

A selection of Yorkshire cheese.

Coffee and Mints

£19.25

## **CELEBRATION MENU 4**

### **STARTERS**

Tomato and cumin soup.

Grilled Toulouse sausage with wholegrain mustard mash.

A chicken and Roquefort tartlet with a apple and celery salad.

### **MAIN COURSES**

Escalope of veal with Parma ham and gruyere cheese.

Roast breast of duck, asparagus spears and peppercorn sauce.

Grilled lemon sole with prawn hollandaise.

### **SWEETS**

Champagne mousse with fruit coulis.

Sticky toffee pudding and custard.

A selection of Yorkshire cheeses.

Coffee and Mints

£19.95

## **CELEBRATION MENU 5**

### **STARTERS**

Cream of leek and potato soup.

Smoked salmon and mushroom penne pasta, tarragon sauce.

Half a galia melon with avocado and prawns marie rose.

### **MAIN COURSES**

Fillet of pork tenderloin in butter puff pastry with apricot stuffing.

Seared tuna steak with a mixed pepper and coriander salsa.

Roast rack of lamb with savoy cabbage and bacon.

### **SWEETS**

Dark chocolate truffle cake.

Banana and butterscotch cheesecake.

A selection of Yorkshire cheeses.

Coffee and Mints

£19.95

## **CELEBRATION MENU 6**

### **STARTERS**

Crab Bisque.

Chicken liver pate with toasted brioche.

Grilled bire crustini with roasted peppers and pesto.

### **MAIN COURSES**

Monkfish medallions with a seafood risotto, white wine sauce.

Roast saddle of venison with a redcurrant sauce.

Roast loin of pork with baked apple and cider sauce.

### **SWEETS**

Chocolate Marquise.

Warm pear and almond tart with ice cream.

A selection of Yorkshire cheese

Coffee and Mints

£20.95

## **CELEBRATION MENU 7**

### **STARTERS**

Assiete of smoked salmon, fishcake and crab spring roll.

A duck and mango salad with a raspberry vinegrette.

Wild mushroom, tomato and mozzarella tartlet..

### **MAIN COURSES**

Fillet of beef wellington, red wine sauce.

A filo parcel of salmon, monkfish, and king prawns.

Corn fed Breast of chicken with garlic boursin cheese, mustard sauce.

### **SWEETS**

Apple crumble with toffee ice cream.

Iced passion fruit parfait.

A selection of Yorkshire cheeses.

Coffee and Mints

£21.95