

STARTERS

Soup of the Day £6.00
Home Baked Bread (GF*)

Smoked Ham Hock & Black Pudding Terrine £7.50
Pickled Shallots, Pea Purée, Sour Dough

Torched Mackerel £8.50
Caramelised Apple Purée, Shaved Fennel, Cucumber (GF)

Glazed Goats Cheese £7.00
Pickled Beetroot, Shallot Puree, Sesame Crisps (V) (GF*)

"Textures Of Cauliflower" £7.00
Raisin Purée, Smoked Cheddar, Apple (V, VG*, GF, DF*)

MAINS

Herb Crusted Pork Fillet £17.00
Champ Potato, Baby Vegetables, Calvados Jus (DF*, GF*)

Venison Loin £18.00
Parsnip Three Ways, Creamed Potatoes, Blackberry Jus (GF*, DF*)

Corn Fed Chicken £16.00
Celeriac Puree, Potato Terrine, Pea & Bean Fricassee, Jus (GF*)

Cod Loin £16.00
Fondant Potato, Smoked Chicken Sauce, Buttered Greens (GF*)

Roast Squash Risotto £14.00
Roasted Squash, Crisp Kale, Curried Oil (GF*, V, VG*)

Something on the side

Seasonal Vegetables (GF, DF*) £3.50

Tossed Salad (GF, DF) £3.00

Skinny Fries (GF) £3.50

Hand Cut Chips (GF, DF) £3.50

Truffled Cauliflower Cheese £3.50

TO FINISH

Yorkshire Parkin £6.50
Spiced Butterscotch Sauce, Crumble, Rum & Raisin Ice Cream

Pistachio Frangipane Cake £7.00
Yorkshire Clotted Cream, Plum Curd

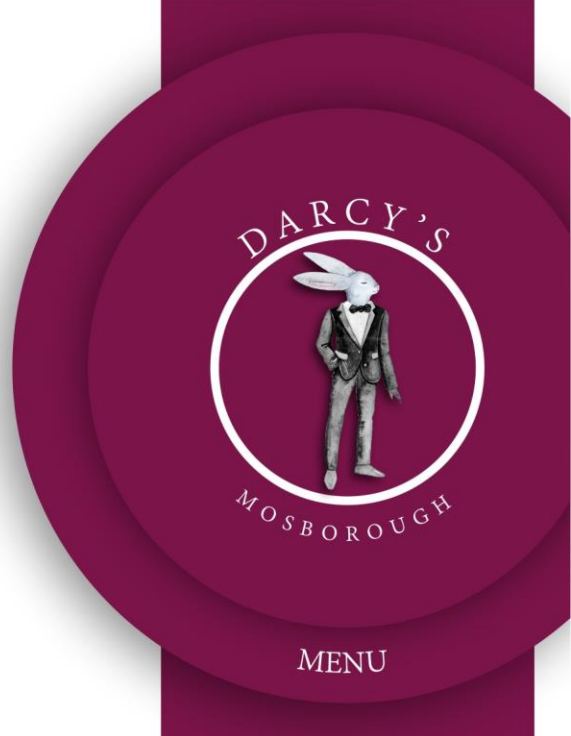
Lemon & Lime Tart £7.00
Italian Meringue, Raspberry Sorbet, "Shortbread"

Double Chocolate & Cookie Brownie £6.50
Chocolate Crumble, Vanilla Bean Ice Cream

Cheese Course £11.00
Yorkshire Cheese Selection, Henderson's Relish Chutney,
Yorkshire Crackers, Fruit Jelly, Fruit Cake
Add Port for £2.00

Some of our menu items contain allergens, and there is a risk that traces that may be in other food are served here. We understand the dangers of these so have recorded those menu items that contain any of the EU allergens as an ingredient. Please feel free to speak to a member of the team should you require any assistance.

Our experienced Chef can adapt most of our dishes to be suitable for any allergens.
Please speak to your event planner regarding any of your dietary requirements.



TASTING MENU

£45 Per Person
Add Paired Wine for £15
All Members of the party must dine off this menu.

Amuse- Bouche

Duck Rilletete, Hoi Sin, "Onions & Cucumber" **OR**
Roast Red Pepper Toast, Goats Cheese Curd, Truffle

WHILE YOU WAIT

Yoghurt Sour Dough, Smoked Beef Butter **OR**
Yoghurt Sour Dough, Yorkshire Blue Cheese Butter

To Start

Torched Mackerel, Apple, Fennel, Cucumber **OR**
"Textures of Cauliflower"

Mains

Venison Loin, Parsnip, Creamed Potatoes, Blackberry Jus **OR**
Roast Squash Risotto, Crisp Kale, Curried Oil

Pre-Dessert

Yoghurt Panna Cotta, Blackberry Compote

To Finish

Yorkshire Parkin, Spiced Butterscotch, Rum & Raisin Ice Cream

Cheese Course

Yorkshire Cheese's, Henderson Relish Chutney, Yorkshire Crackers,
Jelly, Fruit Cake

Tea & Coffee

Served with Macaroons

email: events@mosboroughhall.co.uk
www.mosboroughhall.co.uk

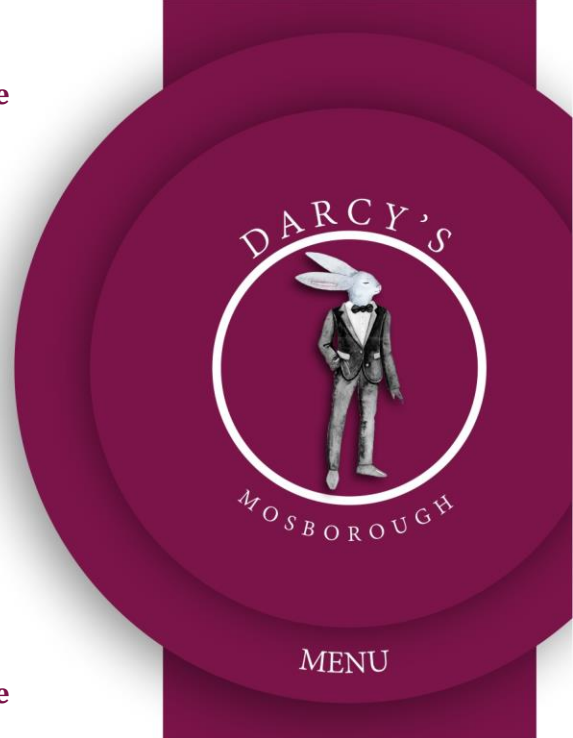
WHITE WINE	175ml	250ml	Bottle
VIURA Castillo de Piedra, Spain	£4.75	£6.75	£19.00
SAUVIGNON BLANC Plate 95, Chile	£5.00	£7.00	£19.50
CHARDONNAY Pocket Watch, Australia	£5.25	£7.25	£20.00
PINOT GRIGIO Deer Point, Bulgaria	£5.25	£7.25	£20.00
SAUVIGNON BLANC, Ren, New Zealand	£5.50	£7.50	£21.00
CHENIN BLANC Rachelsfontein, South Africa	£6.00	£8.50	£22.00
MACON BLANC Vignerons, France	£6.50	£9.00	£24.00
SAUVIGNON BLANC Bellingham, South Africa	£7.00	£9.50	£26.00
SANCERRE Bougrier, France			£29.00

ROSE WINE	175ml	250ml	Bottle
TEMPRANILLO ROSE Castillo de Piedra, Spain	£4.75	£6.75	£19.00
ZINFANDEL ROSE Jack & Gina, USA	£5.50	£7.50	£21.00

RED WINE	175ml	250ml	Bottle
TEMPRANILLO Castillo de Piedra, Spain	£4.75	£6.75	£19.00
MERLOT Deer Point, Bulgaria	£5.00	£7.00	£19.50
SHIRAZ Spearwood, Australia	£5.25	£7.25	£20.00
PINOT NOIR RESERVA Las Ondas, Chile	£5.25	£7.25	£20.00
CABERNET SAUVIGNON Las Ondas, Chile	£5.50	£7.50	£21.00
MALBEC Drop Dead Gorgeous, South Africa	£6.00	£8.50	£22.00
ZINFANDEL Cycles, USA	£6.50	£9.00	£24.00
VALPOLICELLA Cantina di Negrar, Italy	£7.00	£9.50	£26.00
BAROLO Terre del Barolo, Italy			£29.00

SPARKLING WINE	125ml	Bottle
PROSECCO Vignana Brut, Italy	£5.00	£24.00
PROSECCO La Cascada Brut, Italy		£29.00
ROSE Zimor Spumante, Italy	£6.00	£29.00

MINERAL WATER	Bottle
Harrogate Spa Still/Sparkling 75cl	£4.00



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