

CELEBRATION LUNCH MENU 2020

Ideal for Wedding anniversaries, family gatherings and birthday lunches

Organiser

- Final numbers and pre-orders are needed **14 days** prior to your Event.
- Choices for special diets and children (half portions) must also be identified.
- This is the number you will be invoiced for.
- You may want to consider canapés, drinks on arrival and wine with the meal

To confirm your booking

- A deposit of £300.00 will secure the booking or £150.00 for parties of 30 or less.
- We are sorry, but Deposits are non- refundable and non-transferable in the event of cancellation. You may want to consider Insurance protection
- Your deposit will be deducted from the final invoice on the day.

The price of the menu **£26** per person inclusive of

- Three courses and coffee
- Private Room hire until 4pm
- Children's meals £15 per child
- Personalised table plan
- White linen table cloths and napkins
- Candles
- Use of the hotel's extensive car park
- Use of the terrace and Hotel gardens
- Special accommodation rates for guest wishing to stay overnight

Organiser please design your own menu by choosing

One soup and two starters Three main courses Two desserts and one hot pudding

Homemade soup

Cream of vegetable

Roasted red pepper and tomato

Leek and potato

Mushroom and Tarragon

Starters

Forest and Vale Hotel Pickering YO18 7DL 01751 472722
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Melon and Pineapple with mixed berries

Chicken liver pate Yorkshire chutney and Melba toast

Locally smoked Mackerel with a horseraddish dressing

Wensleydale cheese and leek tartlet mixed leaves, walnut oil dressing

Goats Cheese and Walnut Salad with a honey mustard dressing

Homemade fishcakes lemon crème fraiche

Traditional prawn cocktail with Marie Rose Sauce

Main Courses

Slow roasted topside of Beef served with Yorkshire pudding

Crackling roast loin of pork apple and apricot sauce

Roast breast of chicken with Yorkshire pudding roast gravy

Fillet of Salmon with white wine, cream and leek sauce

Sea bass fillet with a herb butter

Pine nut and fresh herb stuffed aubergine with a tomato and garlic sauce

Courgette, mushroom and lemon risotto

Parsnip and apricot nut roast with cranberry gravy

Desserts and Hot puddings

Apple and blackberry crumble creamy custard

Strawberry and vanilla cheesecake fruit coulis

Individual Pavlova filled with cream topped with mixed berry compote

Cream filled profiteroles with chocolate sauce

Chocolate and Irish cream mousse with shortbread fingers

Traditional syrup sponge creamy custard

Lemon tart raspberry coulis

Cheese platter *celery, grapes and nuts*

Coffee or Tea chocolate mints