

# **CELEBRATION LUNCH MENU 2021**

**Ideal for Wedding anniversaries, family gatherings and birthday lunches**

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## **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 £28 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**

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## **Starters**

**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 **minimum 25**

**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