

# FUNCTION MENU 2022

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## Organiser

- Final numbers and pre-orders are needed **14 days** prior to your Event.
- Choices for special diets 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 the booking

- A deposit of £300 will secure the booking or £150 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 your menu includes

- The hire of one of our elegant function suites, suitable for your numbers
- Personalised table plan
- A designated manager to look after you on the evening
- White table cloths and linen napkins
- Candles for the tables
- Plenty of free car parking with disabled access

## Organiser please design your own menu by choosing

**One soup and two starters Two main courses plus one vegetarian Two desserts and cheese**

**The price** next to the main course is the total **price for the meal** including starter, sweet and coffee.

## Homemade Soup Selection

Cream of vegetable

Mushroom and tarragon

Leek and potato

Roasted red pepper and tomato

Celery and Stilton

## Starters

**Duo of melon** with a strawberry infused Prosecco soup

**Traditional prawn cocktail** marie rose sauce

**Ham hock terrine** piccalilli

**Homemade fishcakes** with tartare sauce

**Oak smoked trout** radish, orange, mixed leaves with a lemon and dill creamy dressing

**Chicken liver pate** Yorkshire chutney, melba toast

**Tomato, basil and Mozzarella salad** pesto dressing

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## Main courses

**Roast loin of Yorkshire pork** glazed apple and crackling with a sage jus **£30**

**Breast of chicken** mushroom, onion, tomato and red wine sauce **£29**

**Breast of chicken wrapped in bacon** with asparagus in a creamy leek sauce **£31**

**Slow braised beef steak**, button onions, mushrooms and red wine sauce **£31**

**Fillet of salmon** with white wine and leek cream sauce **£31**

**Baked Haddock** cheese crumble crust and parsley sauce **£33**

**Sea bass fillets** served with a herb butter **£31**

**Roast leg of Ryedale lamb with Yorkshire pudding** redcurrant and rosemary gravy **£34**

**Slow roasted topside beef with Yorkshire pudding** rich pan gravy **£32**

**Pine nut and fresh herb stuffed aubergine** with a tomato and garlic sauce **£27**

**Honey roast Mediterranean vegetable and Mozzarella Wellington** tomato and red pepper sauce **£29**

**Mushroom and cashew nut stroganoff** in a filo basket **£27**

**Parsnip and apricot nut roast** cranberry gravy **£28**

## Desserts

**Apple and blackberry crumble** creamy custard

**Chocolate and orange torte**

**Cream filled profiteroles** with butterscotch sauce

**Lemon tart** with a raspberry coulis

**Individual pavlova** filled with cream, topped with mixed berries

**Bakewell tart** with creamy custard

**Vanilla Panna Cotta** raspberry coulis

**Sticky toffee pudding** with creamy custard

**A duo of cheese**, grapes, celery, chutney and biscuits

**Coffee or Tea** chocolate mints

## £27.50 SET Three Course Menus

**Choice of Home-made soup with crisp croutons**

**Crackling roast pork apple and apricot sauce**

served with roast potatoes and seasonal vegetables

**Choice of one pudding from the dessert list**

**Coffee or tea served with chocolate mints**

**Or**

**Choice of Home-made Soup with crispy croutons**

**Breast of Chicken mushroom, onion, red wine and tomato sauce**

served with creamy mash and seasonal vegetables

**Choice of one pudding from the dessert list**

**Coffee or tea served with chocolate mints**