

FUNCTION MENU 2022

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