

SPECIAL EVENTS AND CELEBRATIONS 2024

The price is £34 per person to include

- The hire of one of our elegant function suites, suitable for your numbers
- A designated manager to look after you
- White tablecloths and linen napkins
- Plenty of free car parking with disabled access
- Design your own menu by choosing up to
 - One soup and two starters
 - Two main courses plus one vegetarian (if required)
 - Two desserts plus cheese (if required)

Homemade Soup Selection (GF)

Cream of vegetable Mushroom & tarragon Carrot & coriander Broccoli & Yorkshire blue

Starters

Cantaloupe and Galia melon thinly sliced on strawberry infused Prosecco soup (GF)

Asparagus, mature cheddar and pea tartlet with mixed dressed leaves

Prawn and apple cocktail on mixed leaves with Marie Rose sauce (GF)

Smoked haddock and spring onion fishcake mixed dressed leaves and homemade tartare sauce

Creamy mixed mushrooms and asparagus spears set on a toasted Yorkshire muffin, topped with crispy leeks (GF)

Honey glazed ham hock terrine Piccalilli and toasted loaf (GF)

Caesar salad bacon lardons and crispy croutons (GF)

Duck spring rolls mixed dressed leaves and hoisin sauce

Main courses

Slow cooked pulled and rolled shoulder of pork sticky apple and cider sauce (GF)

Chargrilled breast of chicken creamy peppercorn sauce or Madeira sauce (choose one sauce) (GF)

Slow braised Yorkshire beef steak, button onions, mushrooms and red wine sauce (GF)

Slow roasted topside of locally sourced beef with a Yorkshire pudding and rich pan gravy (GF)
(£3pp supplement)

Oven baked fillet of salmon with hollandaise sauce (GF)

Poached fillet of cod in a prawn and langoustine sauce (GF)

Grilled sea bass fillets with a mixed herb and lemon butter (GF)

Spicy sweet potato roulade with a tomato and red pepper sauce (VG) (GF)

Mushroom and brie wellington with fruit gravy (V)

Parsnip, chestnut and apricot nut loaf with vegetarian gravy (VG)

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Desserts

Bakewell tart creamy custard

Chocolate and salted caramel torte with chocolate sauce

Cream filled profiteroles with chocolate sauce

Glazed zesty Lemon tart with a raspberry coulis

Individual pavlova filled with cream, topped with mixed berries and fruit coulis (GF)

Crème brulee custard tart with fruit coulis (GF)

Sticky toffee pudding with creamy custard (GF)

A duo of cheese, grapes, celery, chutney and biscuits (**£2pp supplement**) (GF)

Coffee or Tea chocolate mints

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
- 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.

Allergies

(GF) These dishes **can be adapted to be Gluten Free**, please highlight any meal choices that require to be gluten free. Also highlight any other allergies, special dietary requirements or intolerances with your pre-orders
If you need any further information let us know.

(V) Denotes a **vegetarian dish**.

(VG) Denotes a **vegan dish**.