

Catering Menu 3

Confit Duck and Chicken Terrine

Pickled Shiitake Mushrooms, Sherry Vinaigrette

Air Dried Yorkshire Ham

Whipped Gorgonzola, Port Figs, Hazelnuts

Marinated Mackerel

Celeriac, Fennel and Samphire Salad, Dill

(All served with homemade bread and butter)

Yorkshire Beef fillet

Wild Mushroom and Potato Pie, Red Wine Sauce

Local Estate lamb Rump

Red Pepper Pithivier, Olive and Basil Sauce

Seabass Fillet

Potato Gnocchi, Cornish Crab Veloute

(All served with Seasonal Vegetables)

White Chocolate and Vanilla Mousse

Honey Comb, Amarena Cherries

Summer Fruit Pudding

Eton Mess, Chocolate Marquise

Peach Tart Tatin

Salted Caramel Ice Cream

(Finished with Cafètiere Coffee)