

FUNCTION MENU 2016

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 your 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
- Personalised menus for the tables
- 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 one starter Two main courses One dessert and one hot pudding

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
Cream of mushroom
Leek and potato
Tomato and basil
Roasted red pepper and tomato

Starters

Chilled melon with mixed berries fruit coulis

Traditional prawn cocktail Marie-rose sauce

Pork and apricot terrine plum chutney

Haddock and Salmon fishcakes chive and lemon mayonnaise

Warm salad of feta cheese, smoked bacon, cherry tomatoes and basil

Sauté mushrooms with shallots and asparagus in a Madeira cream sauce, under a puff pastry leaf

Quenelles of salmon mousse with slivers of smoked salmon with a citrus crème fraiche

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Main courses

Crackling roast pork apple and apricot sauce **£25**

Breast of chicken mushroom, onion, red wine and tomato sauce **£25**

Breast of Chicken with a wholegrain mustard cream sauce **£25**

Slow braised Beef steak Yorkshire ale, button onions, mushrooms **£25**

Herb crusted salmon leek and white wine cream sauce **£25**

Roast turkey with chipolata, sage and onion stuffing cranberry sauce and pan gravy **£25**

Pork loin steak with caramelised apple and black pudding port wine jus **£27**

Baked Haddock wrapped in Parma ham basil and tomato sauce **£27**

Roast leg of Ryedale lamb with Yorkshire pudding redcurrant and rosemary gravy **£27**

Roast Sirloin of beef with Yorkshire pudding rich pan gravy **£30**

Half Roast duck sticky orange marmalade sauce **£30**

Goats cheese tart with caramelised red onions warm cranberry sauce **£25**

Roast Mediterranean vegetable and mozzarella wellington tomato and red pepper sauce **£25**

Mushroom and cashew nut stroganoff in a filo basket **£25**

Root vegetable crumble with a savoury topping **£25**

Desserts

Apple and blackberry crumble creamy custard

Orange cheesecake chocolate sauce

Individual Pavlova filled with cream, topped with mixed berry compote

Chocolate Torte boozy cherries

Sticky toffee pudding toffee sauce and custard

Chocolate cup filled with Forest berry Eton Mess fruit coulis

Lemon sponge creamy custard

Cheese platter celery, grapes and nuts

Coffee or Tea chocolate mints

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£23 SET Three Course Menus

Choice of Home-made Soup with crispy croutons

Crackling roast pork apple and apricot sauce

served with potatoes, peas and sweet corn, cauliflower / broccoli bake

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 potatoes, peas and sweet corn, cauliflower / broccoli bake

Choice of one pudding from the dessert list

Coffee or tea served with chocolate mints