

RAITHWAITE BANQUET MENU

Starters

Beetroot cured salmon, beetroot textures, dill crème fraiche

Asparagus, goat's curd, confit tomato, baby leaves (v)

Chilled gazpacho soup, tomato, basil mousse (v)

Chicken liver and almond pate, chutney, toasted brioche

Tomato and mozzarella tart, rocket, balsamic (v)

Salad of asparagus, parmesan shards, baby leaf, quail egg

Ham and parsley compression, piccalilli, ciabatta

Pressed confit duck, sweet wine gel, gingerbread crisp (£3 per person supplement)

Smoked salmon, crayfish, crab mayonnaise (£5 per person supplement)

Hot smoked salmon, horseradish panna cotta, seared cucumber (£5 per person supplement)

Guests to choose two options per course.

Main course

Pan fried fillet of salmon, crushed potatoes, fine beans, herb sauce

Pork belly, parmesan polenta, roast carrots, sage jus

Fillet of seabream, saffron fondant potato, aubergine, courgettes, tomato butter sauce

Corn-fed chicken, fondant potato, pea puree, wild mushrooms

Breast of duck, sweet potato gratin, fine beans, blackberries

Wild mushroom blue cheese wellington, seasonal vegetables, tarragon cream (v)

Risotto of butternut squash, blue cheese (v)

Wild mushroom tart, spring vegetables, poached egg, hollandaise sauce (v)

Pork fillet, roast shallots, sage gratin potatoes, red wine jus (£3 per person supplement)

Rump of lamb, roast Provençal vegetables, chorizo, basil jus (£5 per person supplement)

Roast sirloin of beef, Yorkshire pudding, roast potatoes, seasonal vegetables red wine jus
(£7 per person supplement)

Fillet of sea trout, aubergine and basil, asparagus and smoked tomato (£5 per person supplement)

Guests to choose two options per course.

Desserts

White chocolate torte, blackcurrant sorbet

Caramelised lemon tart, champagne and raspberry sorbet

Strawberry mousse, strawberry gel, clotted cream ice cream

Dark chocolate tart, white chocolate mousse, chocolate ice cream

Coconut panna cotta, pineapple salsa, mango sorbet

Dark chocolate cheesecake, berry compote

Sticky toffee pudding, toffee sauce, vanilla ice cream

Vanilla panna cotta, strawberry textures

Cheese plate: Selection of three Yorkshire cheeses, biscuits, chutney and grapes