

RAITHWAITE BANQUET MENU

Starters

Gin and tonic cured salmon, cucumber textures, dill crème fraiche (GF)

Salad of Confit tomato, goats' cheese, basil oil (V, GF)

Chicken liver pate, tomato chutney, toasted brioche

Tomato and mozzarella tart, rocket, balsamic (V)

Salad of asparagus, parmesan shards, baby leaf, quail egg (V, GF)

Cream of watercress soup, mustard and chive cream (V, G.F)

Ham and parsley compression, piccalilli, ciabatta

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

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

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

Main course

Pan fried fillet of salmon crushed new potatoes, roast celeriac, herb sauce (GF)

Pork belly, parmesan polenta, roast carrots, sage jus (GF)

Fillet of seabream, saffron fondant potato, Provencal vegetables, tomato butter sauce (GF)

Breast of grain fed chicken, fondant potato, roast root vegetables, wild mushrooms, tarragon jus (GF)

Slow braised blade of beef, horseradish mash, roast shallot and carrots, red wine jus (GF)

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

Risotto of pea and broad bean finished with truffle oil and Parmesan (V, GF)

Wild mushroom tart, baby vegetables, poached hen's egg, Hollandaise sauce (V)

Pork fillet, roast parsnips, sage gratin potatoes, red wine Jus (£3 per person supplement) (GF)

Roast rump of lamb, roast Provencal 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 reared trout, aubergine and basil, asparagus and smoked tomato (£5 per person supplement) (GF)

Desserts

White chocolate torte, white chocolate rocks, blackcurrant sorbet

Caramelised lemon tart, raspberry sorbet, berries (V)

Strawberry mousse, strawberry gel, clotted cream ice cream (GF)

Dark chocolate tart, white chocolate mousse, chocolate ice cream (V)

Bitter chocolate mousse salted caramel ice cream (V)

Dark chocolate cheesecake, berry compote

Sticky toffee pudding, toffee sauce, vanilla ice cream

Vanilla panna cotta, strawberry textures (GF)

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