



Food tasting - Menu A

Arrival Prosecco or beer/cider and a selection of canapés

A sharing selection of starters:

Baked camembert, apple & cranberry compote, toasted ciabatta

Ham hock and grain mustard terrine, mixed pickles, crisp ciabatta

Trio of smoked trout, salmon and mackerel, Waldorf salad, horseradish crème fraiche

Roast beetroot and thyme risotto topped with pea shoots (v/ve)

Nidderdale lamb rack, herb crust, mint roast aubergines, cherry vine tomatoes,
rich demi-glace

Grain-fed chicken supreme, wrapped in Parma ham, fondant potato,
sweet cider jus, sage crisps

Baked cod loin, buttered spinach, asparagus spears, burnt shrimp butter

Sheet pan ratatouille, thyme polenta, sage crisps, tomato and pepper dressing (v/ve)

All main courses served with a selection of vegetables

Salted caramel tart with sticky toffee ice cream.

Classic lemon tart, melange of seasonal berries, raspberry coulis

White chocolate and basil posset, balsamic glazed strawberries, shortbread fingers

Dark chocolate and caramel slice, vegan ice cream (v/ve)

Tea & coffee to follow dessert