Gala Dinner Menus

Starters
All served with a bread roll
Please choose one meat and one vegetarian option
Pressed ham hock terrine with piccalilli and herb salad
Smoked trout mousse and kiln roasted salmon with a lemon and honey dill vinaigrette and crisp Melba toast
Crispy confit duck leg with pear and candied walnut salad and a plum dressing
Italian meats with toasted bruschetta, olives and artichoke
Potted Morecambe bay shrimps with brown bread & butter and frisee salad
Smooth chicken liver pate with fruit chutney and toasted thyme brioche
Whitby crab and baby gem lettuce with pickled cucumber and cherry tomato chilled coulis
Fanned melon with fruit coulis and lemon sorbet (v)
Butternut squash and caramelised onion tartlet with melting goats cheese and toasted pine nuts (v)
Vine tomato and Mediterranean salad with avocado (v)

Main courses
All served with a potato dish of the day and fresh seasonal vegetables
Please choose one meat and one vegetarian option
Roast rump of lamb with roasted shallots and a red wine sauce
Poached breast of guinea fowl with a mushroom and tarragon sauce
Slow roast belly pork with pork fillet and cider apple sauce
Roast chicken brushed with lemon, thyme and garlic with gravy
Braised beef with caramelised onions, button mushrooms and a red wine sauce
Herb crusted cod fillet with a chive butter sauce
Poached salmon with wilted spinach and a Provencal sauce
Sea bass fillet with wilted pak choi and a citrus salsa
Wild mushroom risotto with parmesan and crispy basil (v)
Caramelised shallot tarte tatin with a rocket salad (v)
Goats cheese roulade with a ratatouille sauce and balsamic vinegar (v)

Desserts
Please choose one of the following options
Vanilla crème brûlée with shortbread biscuit
Glazed lemon tart with fresh raspberries
Warm chocolate and cherry frangipane flan with clotted cream
Sticky toffee pudding with butterscotch sauce
Baked egg custard with blackcurrant coulis
Smooth chocolate and Baileys torte
Baked bread and butter pudding with custard
Baked apple and blackberry pie with custard
Selection of chilled fruits and berries with pouring cream
Selection of Dewlay cheeses with crackers and chutney

To Follow
Tea and coffee with mints

Optional Extras
Platter of Dewlay cheeses with savoury biscuits, grapes, celery and homemade chutney £38.40 for 8 people
Homemade confectionary £1.20
Canapés £4.80
(All prices exclusive of VAT)