

Gala Dinner Menus

Starters
Please choose one meat and one vegetarian option

- Pressed ham hock terrine with piccalilli and herb salad
- Smoked trout mousse and kiln roast salmon with lemon and honey dill vinaigrette and crisp Melba toast
- Crispy confit duck leg with a pear and candied walnut salad and plum dressing
- Potted Morecambe Bay shrimps with brown bread and frisée salad
- Fanned melon with fruit coulis and lemon sorbet
- Butternut squash and caramelised onion tartlet with melting goat’s cheese and toasted pine nuts
- Smooth chicken liver pâté with fruit chutney and toasted thyme brioche
- Vine tomato and Mediterranean salad with avocado
- Whitby crab and baby gem lettuce with pickled cucumber and cherry tomato coulis
- Italian meats with toasted bruschetta, olives and artichoke

Main courses
Please choose one meat and one vegetarian option

- Roast rump of lamb with shallots and red wine sauce
- Poached breast of guinea fowl with mushroom and tarragon sauce
- Slow roast Belly pork with pork fillet and cider apple sauce
- Roast chicken brushed with lemon, thyme and garlic
- Braised beef with caramelised onions, button mushrooms and red wine sauce
- Herb crusted cod fillet with chive butter sauce
- Poached salmon with wilted spinach and Provencal sauce
- Sea bass fillet with wilted pak choi and citrus salsa
- Wild mushroom risotto with parmesan and crispy basil
- Caramelised shallot tarte tatin with rocket salad
- Goats cheese roulade with ratatouille sauce and balsamic vinegar

All the above are served with a potato dish of the day and fresh seasonal vegetables

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 black currant coulis
- Smooth chocolate and Bailey’s torte
- Baked bread and butter pudding with custard
- Baked apple and blackberry pie with custard
- Selection of chilled fruit and berries with pouring cream
- Selection of Dewlay cheeses with crackers and chutney

To Follow
Coffee and tea with mints

Optional Extras

- Selection of canapés from £3.50
- Sorbet or granite course £2.00
- Fish course £3.95
- Cheese course £4.95