# SET LUNCH/DINNER MENUS

From £24.95 per person

#### Menu One

Roast red pepper and cherry tomato soup with basil pesto

Sauté chicken breast stuffed with rocket and Yorkshire fettle, with a white wine and tarragon sauce New potatoes and seasonal greens

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White chocolate and passion fruit cheesecake with a mango coulis

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Coffee and candied ginger

#### Menu Two

Homemade chicken liver parfait with a plum and apple chutney served with rustic toast

Seared cod loin crusted with pepper tapenade and brioche herb crumb Crushed new potatoes and sugar snap peas

Vanilla panna cotta with basil-infused strawberries and almond shortbread

Coffee and handmade chocolates

## Menu Three

Smoked chicken and asparagus on a salad of crisp leaves with pancetta, pine kernels and citrus couscous

Roast leg of Duncombe Park Estate reared lamb served on a bed of buttered cabbage and puy lentils coated with a fresh herb tapenade served with a port, orange and red berry sauce

Boulangere potatoes and creamed savoy cabbage

Chocolate praline tart with raspberry coulis

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Coffee and Turkish delight

### Menu Four

Melon filled with summer fruits and berries and mint and Pimm's syrup

Maple-basted rack of Yorkshire pork on a butternut squash and spinach risotto with cider jus Fresh greens tossed in olive oil

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Glazed citrus tart with vanilla cream

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Coffee and candied fruit

ALL PRICES EXCLUDE VAT AT THE CURRENT RATE



## Menu Five

Corn-fed chicken and pistachio terrine with Parma Ham and red onion confit served with warm rustic breads

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Roast rack of Duncombe Park Estate reared lamb with minted mash and a masala jus Honey roasted shallots and root vegetables

Homemade sticky meringue Pavlova with thickened cream and fresh summer berries

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Coffee and homemade clotted cream fudge

#### Menu Six

Lobster, prawn and smoke salmon cocktail with brandied seafood sauce and buttered brown bread

Roast fillet of Yorkshire beef with homemade Yorkshire pudding and a red wine jus New potatoes roasted with sage and rock salt and baby vegetables

Warm chocolate and hazelnut brownie served with vanilla ice cream

Coffee and homemade chocolates

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