

# Celebration Menu 2018

## FIRST COURSE

*Homemade Chicken Liver Pate with*

*Salad garnish and Wholemeal Brown Toast*

*Cream of Tomato Soup with*

*Bakers Basket Roll*

*Hand Breaded Baked Brie with*

*Fruit Chutney and Rustic Bread*

*Pork and Black Pudding Croquets with Chef's Onion Marmalade*

*finished with Rocket Salad*

## DESSERT COURSE

*Apple and Berry Crumble with lashings of Creamy Custard*

*Sticky Toffee Pudding and Butterscotch sauce and Ice cream*

*Ice Cream Fruit Sundae with Chantilly Cream & Chocolate Curl*

*Chocolate Truffle Torte with Chantilly cream and Raspberry Coulis*

## MAIN COURSE

**Pan seared chicken supreme, with creamed potatoes**  
seasonal vegetables and a rich red wine jus

**Braised Yorkshire Beef Steak and Mushroom Pie with**  
Theakston Best Ale Gravy and seasonal vegetables

**Sea Bass Fillet on a Bed of Creamed Leeks Finished with**  
a Cream, White Wine Sauce and Seasonal vegetables

**Nut Roast with Creamed Potatoes Seasonal Vegetables**  
and finished with a Rich Tomato Sauce

*£21 per person*

**Yorkshire Tea, Fresh Filter Coffee, Tisanes and Mints**

*£22 per person*