

PARK SUITE MENU ONE   
To include morning coffee and biscuits on arrival, the menu shown below and light afternoon tea (replaced by canapes and bites on arrival for evening meetings)

Seafood selection to start

Smoked salmon, tiger prawn and avocado terrine with herb salad and dill dressing

*Vegetarian alternative*

Warm roasted butternut squash and gruyère tart,

rocket and toasted pumpkin seed salad

Hot carvery selection from the buffet

Roast sirloin of beef

Roast loin of pork with apple sauce and seasoning

Roast and buttered new potatoes

Cauliflower cheese

Spring greens

Petit pois and whole baby carrots

*Vegetarian and fish dish of the day – on request*

Smoked goats cheese gateau with roasted Tuscan vegetables,

crushed herb new potatoes, sweet pepper compote *(gf)*

Roast cod fillet,

Mediterranean vegetables, puy lentils, lemon and dill cream sauce (gf)

Ground coffee, Yorkshire tea and chocolate mints served to the table

Trio of desserts

Dark chocolate and amaretto terrine

Sugar glazed lemon tart

Baked vanilla cheesecake

Ground coffee, Yorkshire tea and chocolate mints served to the table

PARK SUITE MENU TWO -   
To include morning coffee and biscuits on arrival, the menu shown below and Light afternoon tea (replaced by canapes on arrival for evening meetings)

Seafood buffet selection to start

Smoked salmon, tiger prawn and avocado terrine with herb salad and dill dressing

*Vegetarian alternative*

Roasted red pepper, heritage tomato and vegan mozzarella caprese salad,

torn rocket, toasted pine nuts and roasted garlic pesto dressing *(vg)*

Hot carvery selection from the buffet

Roast sirloin of beef

Roast loin of pork with apple sauce and seasoning

Roast and buttered new potatoes

Cauliflower cheese

Spring greens

Petit pois and whole baby carrots

*Vegetarian and fish dish of the day – on request*

Pearl barley risotto, roasted butternut squash, asparagus, parmesan and pine nut pesto *(v)*

Smoked haddock,

crushed new potato hash, free range poached egg, tomato hollandaise

Trio of desserts

Dark chocolate and amaretto terrine

Sugar glazed lemon tart

Baked vanilla cheesecake

A selection of three local cheeses,

chutney, celery, grapes and biscuits

Ground coffee, Yorkshire tea and chocolate mints served to the table