

PARK SUITE MENU 2022

Coffee and biscuits served on arrival

TO START

Chilled platter of seafood, cold meats and antipasto served to the table

For example

Smoked salmon | Roast salmon | Smoked mackerel | Mussels | Seafood salad

Peeled prawns | Marie rose sauce

Selection of continental meats, terrines and pates

Sauces and condiments | Assorted breads

A vegetarian alternative as per the Premier Dining Room menu is available on request

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

A vegetarian alternative as per the Premier Dining Room menu is available on request

A fish dish of the day is available on request

Roast cod fillet, Mediterranean vegetables, puy lentils, lemon and dill cream sauce (*gf*)

Trio of desserts served to the table

Chilled chocolate delice | Sugar glazed lemon tart | Vanilla and blueberry baked cheesecake

OR

A selection of three local cheeses with chutney, celery, grapes and biscuits

A selection of dairy ice creams is also available on request

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

LIGHT ENGLISH AFTERNOON TEA

(replaced with canapés on arrival for evening meetings)

A selection of sandwiches

Individual scones, preserves and whipped cream

Freshly brewed Yorkshire tea

