

## THE PARK SUITE MENU 2023

Coffee and biscuits served on arrival

### TO START

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

*For example*

Smoked salmon (gf, df)

Roast salmon (gf, df)

Smoked mackerel (gf, df)

Mussels (gf, df)

Seafood salad (gf, df)

Peeled prawns (gf, df)

Marie rose sauce (gf, df)

Selection of continental meats, terrines and pates

Assorted breads

Sauces and condiments

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

/

### HOT CARVERY SELECTION FROM THE BUFFET

Roast sirloin of beef (gf, df)

Roast loin of pork with apple sauce and seasoning (df)

Roast and buttered new potatoes (gf)

Cauliflower cheese (gf)

Spring greens (vg, gf)

Petit pois and whole baby carrots (vg, gf)

*A vegetarian, fish and chicken dish alternative, as per the Premier Dining Room menu, are available on request*

/

*Trio of mini desserts served to the table*

Eton mess (gf) | Zingy lemon tart | Salted caramel chocolate tart

OR

A duo of Yorkshire cheeses with chutney, celery, grapes and biscuits

*A selection of dairy ice creams is also available on request with dessert*

/

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 sweet treats

Individual scones, preserves and whipped cream

Freshly brewed Yorkshire tea