



THE PARK SUITE MENU 2024



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Coffee and biscuits served on arrival

TO START

Fruits de mer: An elegant mix of the freshest fish and shellfish served with crisp salad, and chive buttered new potatoes

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)

Selection of continental meats, terrines and pates

Assorted breads (v)

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 of the day

Proper Yorkies

Proper roasties (vg)

Proper gravy

Cauliflower cheese (v)

Market vegetables (vg)

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

A selection from the buffet table, for example:

Eton mess (gf)

Zingy lemon tart

Chocolate coffee pot, amaretti biscotti (v)

Chocolate Opera: layers of milk chocolate with very thin sponge, served with a white chocolate ice cream

Seasonal fruits with pouring cream (v)

Cheeseboard selection with celery, grapes and savoury biscuits (v)

A selection of dairy ice creams is also available

Ground coffee, Yorkshire tea served to the table

AFTERNOON TEA

(Replaced with canapés on arrival for evening meetings)

A selection of sandwiches

Warm scones served with strawberry jam and clotted cream (v)

Freshly brewed Yorkshire tea