

The Park Suite Menu

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 (mwog, mwod)
Roast salmon (mwog, mwod)
Poached salmon (mwog, mwod)
Selection of shellfish, crustaceans and prawns (mwog, mwod)
Smoked fish platter, trout and mackerel (mwog, mwod)
Seafood salad (mwog, mwod)
Marie rose sauce (mwog)
Selection of traditional and continental charcuterie (mwog, mwod)
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 (mwog, mwod)
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:

Crumble of the day with custard
Vanilla and raspberry pannacotta, raspberries and ginger biscotti (v)
Individual chocolate and honeycomb trifle (v)
Treacle and orange tart (v)
Seasonal fruits with pouring cream (v)
Cheeseboard selection with celery, grapes and savoury biscuits (v)
A selection of dairy ice cream is also available

Ground coffee, Yorkshire tea served to the table

AFTERNOON TEA

A selection of sandwiches
Warm scones served with strawberry jam and whipped cream (v)
Freshly brewed Yorkshire tea

Food Allergy or Intolerance: If you have a food allergy, intolerance, or celiac disease – please speak to our food & beverage team about the ingredients in your food and drink before you order.

Thank you.

v – Vegetarian

vg – Vegan

mwog – Made without gluten

mwod – Made without dairy