

Private Hospitality

PACKAGE TWO: HOT FORK BUFFET

Please choose TWO mains , ONE vegetarian and ONE dessert
(All mains are served with the listed side dishes)

HOT MAINS

Roast chicken and woodland mushroom in a creamy sauce

Proper Yorkshire beef stew: A big bowl of heart-warming braised beef

West Indian style chilli and ginger pork, creamed mash and pickled red cabbage

Classic homemade beef lasagne served with steamed bread and loads of garlic butter

VEGETARIAN MAINS

Roasted tomato and mozzarella arancini with pesto, sun dried tomatoes,
rocket salad and smoked mayonnaise (v)

Aubergine, spinach & lentil moussaka,
British Isles tomato and red onion salad served with warm flat bread (v)

SIDE DISHES

Savoury Rice (v)

Roasted new potatoes (v)

Mixed greens (v)

DESSERTS

Duo of taster pots:

Lemon & lime posset (gf)(v) | Chocolate coffee pot, amaretti biscotti (v)

White chocolate and bourbon vanilla crème brûlée
served with Anabel strawberries (v)

Tiramisu - "pick me up"

Freshly brewed Yorkshire Tea or Ground Coffee

vg = Vegan | v = Vegetarian | df = Dairy free | gf = Gluten free

