

Starter choices

Sharing Platters-

Italian Style Antipasto with a selection of Cured Meats and Continental Sausages, Mozzarella, Sundried Tomato, Fresh Figs and Basil

Bruschetta with Cured Meats, Cheeses, Roasted Mushrooms and Roasted Tomatoes

Platter of Onion Bhaji, Vegetable Samosa, Chicken Tikka Skewers, Fresh Pakora, Raita and Mango Chutney

Seafood Platter of Fresh King Prawns, Mussels, Oysters, Fresh Salmon, Smoked Salmon and Paprika Mayonnaise

Soups-

Mildly curried Parsnip and Apple – Chunky Vegetable with Parmesan Dumpling-
Mediterranean Tomato and Basil - Carrot and Fresh Coriander-

Buffalo Mozzarella, Fresh Basil and Vine Tomato Salad with Balsamic and Extra Virgin Olive Oil

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Homemade Soft Yolk Scotch Egg with Homemade Piccalilli

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Pulled Ham Hock Salad with Fresh Peas, Watercress, Soft Poached Egg and Pea Shoots

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Oak smoked Salmon with Prawns and Watercress Salad

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Smoked Salmon Terrine on Seeded Toast

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Hot Crab Cakes served on a bed of Rocket with a Paprika Mayonnaise

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Warm Tartlet of Caramelised Onion and Goats Cheese with Dressed Baby Salad Leaves and Pea Shoots

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Bundles of English Asparagus wrapped in Crispy Pancetta
(May – June)

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Fresh Whitby Crab, Avocado and Baby Rocket Salad

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Classic Prawn Cocktail with Large Icelandic Prawns, Tossed Green Salad Leaves and Marie Rose

Prices include all crockery, cutlery, table linen, napkins, staff and VAT. All menus are for guidance only. Please feel free to 'mix and match' to suite your requirements. Our staff will prepare, cook, serve, clear and wash up, leaving the venue clean and tidy.