



Hambleton Dining - Bistro Menu

Serving both a two or three-course meal with optional afternoon tea, please check your order carefully


*Guests on the two course package will have the choice of either a starter and a main **or** a main and a dessert.*

STARTERS

Soup of the day, with chunky bread and butter 
Please see your server for details

Silky smooth, chicken parfit with real ale chutney, thyme & lemon crostini 

Cocktail of Atlantic prawns with a seafood sauce, brown bread & butter

Sweet potato, spring onion and ginger cakes 
 served with a harissa mayonnaise dip

MAIN COURSES

Chargrilled Cornfed chicken fillet, mash, wilted seasonal greens, and a
 creamy chestnut mushroom sauce

Creamy pork stroganoff with woodland mushrooms,
 fried onions and braised rice

Linguine with prawns, chilli and garlic


Classic chicken and chorizo Caesar salad – crisp gem lettuce, crunchy
 croutons, parmesan, and a soft-boiled egg


Classic fish and chips

Roasted sirloin of beef, roast potatoes, Yorkshire puddings and
 proper gravy, served with market vegetables and cauliflower cheese
There is a £8.00 supplement for this dish

Vegetarian/Vegan dish of the day available by request please see your server for details

DESSERTS

Warm sticky toffee pudding, proper toffee sauce and English custard 

Classic Eton mess 

White chocolate and bourbon vanilla crème brulee, strawberries 

Tangy lemon and lime posset, all butter biscuit

Trio of Yorkshire cheeses, fruit, celery and oat biscuits 

There is a £3.30 supplement for this dish

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Fairtrade coffee or Yorkshire tea

FOOD ALLERGENS & INTOLERANCES

At CGC all of our dishes are prepared in environments that are not totally free from allergenic ingredients. Our hygiene practices are designed to reduce the risk of contamination and our catering teams receive training to help ensure that these standards are met.

The ingredients in our recipes are subject to change on occasion, as such should you have any concerns about the ingredients in our dishes please do not hesitate to ask a member of our catering team who will be happy to assist you.

All organisers are requested to issue the CGC allergen form to all guests that specify an allergy or intolerance. This should be completed and returned to CGC a minimum of 48 clear working hours ahead of your event.

If you are sensitive to the trace presence of an allergen or allergens, we are unfortunately unable to guarantee that any of our foods are suitable for you.



Made Without Gluten



Made Without Milk



Vegetarian



Vegan