

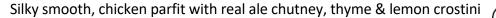
# Hambleton Dining - Bistro Menu

#### 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



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 🛞

Vegan

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

#### 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.

