



# Thomas Lord Dine and View Example menu 2022



EVENTCATERERS

## THOMAS LORD DINE AND VIEW

To include a three course meal with coffee and full afternoon tea

Spiced tomato soup  
basil oil pesto (*vg, gf*)

Warm roasted butternut squash and gruyère tart  
rocket and toasted pumpkin seed salad

Bleiker's of Yorkshire smoked salmon with prawns  
Marie rose sauce and lemon

Smoked chicken and chorizo salad with bocconcini  
dressed rocket, sun blushed tomatoes, Provençal gel

---

Chicken supreme with Parma ham  
apricot and thyme mousseline, crushed peas, creamed mashed potato, thyme jus (*gf*)

Smoked goats cheese gateau with roasted Tuscan vegetables  
crushed herb new potatoes, sweet pepper compote (*gf*)

Traditional roast sirloin of beef (served pink)  
braised beef cheek bonbon, fondant potato, Yorkshire pudding (*gf*)  
*There is a £6.00 supplement for this dish*

Main courses are served with tender stem broccoli and confit carrot

Roasted salmon and marinated tiger prawn salad  
quinoa, butternut squash and kale, red pepper and pomegranate, Marie rose sauce

---

Warm polenta, almond and lemon cake  
vanilla mascarpone, raspberry gel (*v, gf*)

Lemon posset pot with rhubarb compote  
shortbread biscuit

Dark chocolate orange torte  
blackberry compote, honeycomb shards and cassis spears (*v*)

A selection of three local cheeses  
chutney, celery, grapes  
Sample selection: Hawes Yorkshire cheddar, Wensleydale, Yorkshire blue

Fresh ground coffee or Yorkshire tea

---

Full afternoon tea  
An assortment of finger sandwiches  
Scones with clotted cream and jam  
A selection of mini cakes and fancies  
A selection of teas