

THOMAS LORD DINE AND VIEW

To include canapes and a three course meal with coffee

A selection of canapes served on arrival

Rosemary and parmesan polenta, roasted fig and red onion jam *(v, gf)*

Spicy sweet potato cake *(vg)*

Parma ham, rocket and sun blushed tomato pinwheel *(gf)*

Cantaloupe melon and tiger prawn skewer *(gf)*

Chicken liver parfait and brandied prune tartlet

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