QUEBECS

To start your event off:

• Broccoli and stilton soup, herbed croutons (v)
• Smoked haddock & salmon fish cake, poached egg and a sweet chilli sauce
• Pan-seared garlic mushrooms, toasted brioche (v)
• Avocado & rocket salad, walnut, parmesan shavings and balsamic glaze (v)
• Smoked salmon platter with capers, olive oil and Melba toast

Main Event:

• Grilled lamb chops, herbed new potatoes, cherry tomato & mint jus
• 8oz Ribeye steak, wholegrain mustard mash potato & peppercorn sauce
• Confit of duck leg, creamy mashed potato, cherry and port sauce
• Pan-fried cod, spring onion mash potato with parsley & capers sauce
• Mushroom, spinach & smoked cheese parcels, rocket, walnut and red onion salad (v)

All served with seasonal vegetables

To end the meal:

• Homemade sticky toffee pudding, butterscotch sauce and Yorkshire dale vanilla ice cream (v)
• Homemade chocolate brownie with Yorkshire dale vanilla ice cream (v)
• Brandy snaps, fresh strawberries and Yorkshire dale vanilla ice cream (v)
• Selection of cheese and biscuits with fresh grapes (v)
• Selection of seasonal fresh fruit (v)

(v) Denotes vegetarian option

Allergens & Intolerances
If you are uncertain, please speak to a member of staff.

£52.95 per person