

## *A La Carte*

**We are beyond excited to be working with renowned Yorkshire Chef, Dean Wade, to bring you our brand new a la carte dining menu for a restaurant experience on your wedding day!**

### *Starters*

#### **Mini Yorkshire Puddings**

*Caramelised Onion Red Wine Jus*

#### **Classic French Pork Rilette Made with Ripon pigs**

*Pickles, Plum Jam & Onion Bread*

#### **Lowna dairy Goat Cheese & Caramelised Beetroot Salad**

*Pea & Mint Dressing, Toasted Walnuts & Sourdough Croutons*

#### **HomeGrown's Smoked Chicken & Red Pepper salad**

*Pinenuts, Parmesan, Croutons, Pesto Dressing*

#### **Pressed Ham Hock & Parsley Terrine**

*Red Onion & Rhubarb Gin Marmalade, sourdough Toasts*

#### **Fountains Gold, Paprika & Green Bean Tart Fine**

*Plum Tomato Dressing*

#### **Spiced Tempura Prawns & Papaya Salad**

*Matcha Tea Mayonnaise*

#### **Hodgsons Smoked Haddock Rarebit**

*Asparagus, Frisee & Baby Spinach Salad*

#### **Lishmans of Ilkley Charcuterie Plate**

*Caramelised Purple Fig, Balsamic Onions, Grissini*

#### **Wester Ross Freedom Smoked Salmon Mousse**

*Sweet Pickled Cucumber, Pepper Compote, Dumouchel Olive Bread Croutes*



## *Main Course*

### **Seared Herb Fed Chicken Breast**

*Dauphinoise Potato, Greens & Creamed Wild Mushrooms*

### **Prime Roast Yorkshire Beef**

*Roast Potato, Pomme Puree, Fontant Roots, Yorkshire Pudding, Red Wine Jus*

### **Fresh Paparedelle & Roast Butternut Squash**

*Sage Burre Noisette, Pine Nuts, Yorkshire Blue*

### **Herb Crusted Dales Lamb Rump**

*White Bean Puree, French Beans, Red Wine & Morel Jus*

### **Slow Confit Crisp Duck Leg**

*Fountains Abbey Pomme Puree, Honey Roast Parsnips, Crispy Kale, Plum Jus*

### **Traditional Vegetable Tagine & Flatbread**

*Fragrant Cous-Cous*

### **Taste Tradition Tender Roasted Belly Pork**

*Braised Savoy, Chargrilled Scallion Mash, Creamed Wild Mushroom*

### **Cod Fillet Wrapped in Crisp Parma Ham**

*Borlotti Bean & Ricotta Cannelloni, Samphire, Champagne foam*

### **Yorkshire Moors Seared Venison**

*Fondant Potatoes, Fragrant Creamed Cabbage, Blackberry Jus*

### **Whole Tandorri Spiced Baked seabass**

*Bombay Potato, Onion Pickle, Mint Yoghurt*



## *Dessert*

### **Classic Seasonal Berry Crème Brulee**

*Yorkshire Shortbread*

### **Sticky Toffee Pudding with Butterscotch sauce**

*Vanilla Ice Cream*

### **Yorkshire Lemon Tart**

*Tea Soaked Dates*

### **Bitter Chocolate cremeux**

*Mandarin Sauce, Coffee Cookies*

### **Vanilla & Honey Pannacotta**

*Macerated Cherries, White Chocolate Shards*

### **Longley Farm Honeycomb & Ginger Cheesecake**

*Berries, Chocolate Pencils*

### **Classic Apple Tarte Tatin**

*Blackberry Compote, Vanilla Cream*

### **Marinated Pineapple Carpaccio & Fresh Papaya**

*Rum Sabayon, Toasted Coconut*

### **Seasonal Berry Mousse**

*Tuile Biscuits & Raspberry Coulis*

### **Hot Chocolate Fudge Cake or Brownie**

*Toffee Ice Cream & Hot Chocolate Sauce*

