

THE NORMANBY ROOM: DINNER MENU OPTIONS

Starters

Individual Smoked Salmon Terrine, served on a bed of cucumber with a twist of lemon and seeded bread

Coarse Farmhouse Pate, served with a leaf and plum tomato garnish, red onion marmalade and french bread

Sun dried Tomato and Mozzarella served on a garlic bruschetta with balsamic dressing

Main Courses

Slow cooked Yorkshire Beef braised in red wine with a puff pastry topper, baby carrots and button mushrooms

Free range chicken breast fillet wrapped in bacon and served in a creamy stilton, leek and mushroom sauce

Wild mushroom and brandy parcel (v)

Desserts

Meringue nest filled with fresh mixed berries

Tart Au Citron

Irish Cream cheesecake topped with chocolate flakes

(All desserts are served with fresh Chantilly cream)

selection of English and Continental Cheeses served with biscuits and mixed grapes

coffee and mints

Please note - due to the facilities available, it is only possible to prepare and serve one choice of main course.