

Yorkshire Day Lunch Menu

Sunday, 1st August 2010



🌀--- Arrival Reception ---🌀

Enjoy a Glass of Wold View Wine from the Ryedale Vineyards at Westow or a glass of Black Sheep Bitter from the Black Sheep Brewery at Masham

🌀--- Starters ---🌀

Warm poached egg served on a bed of salad leaves with lardons of crispy fried Yorkshire bacon, slivers of black pudding and whole meal crispy croutons, drizzled with a vinaigrette dressing

Vegetarian Option

Char grilled red apple rings coated with ginger syrup accompanied with a blackcurrant and gooseberry cream

Danby Stonehouse wholemeal rolls and butter will be served with your choice of starter

🌀--- Main Course ---🌀

Roast sirloin of Glaisdale beef served with Yorkshire pudding, horseradish sauce, roast gravy and Pickering watercress

Vegetarian main course

Yorkshire beet and vegetable Wellington, roasted beetroot, celery, onions, marrow and parsnip baked in a puff pastry case, accompanied with a mushroom and herb sauce

Vegetables and Potatoes

Braised leeks with white sauce

Carrot and swede with parsley butter

Snainton roast potatoes and minted new potatoes

🌀--- Dessert ---🌀

Yorkshire rhubarb and apple flan served with allotment berries, drizzled with Yorkshire Moors honey accompanied with clotted cream

Yorkshire Cheese Board

Yorkshire Blue, Yorkshire Fine Fettle and Wensleydale Cheese served with oat biscuits and celery accompanied with a glass of Yorkshire Mead

🌀--- Beverages ---🌀

Freshly brewed Yorkshire Tea or coffee served with a slice of Yorkshire Parkin