



YORKSHIRE MENU

STARTERS

Terrine of Yorkshire gammon with homemade piccalilli

Local goats' cheese salad with Yorkshire beetroot and walnut dressing

Bradán Rost (hot smoked salmon) with a watercress, endive salad and horseradish cream

Potted East Coast crab and smoked salmon with tomato and basil salad, green herb mayonnaise and Bloody Mary vinaigrette

MAINS

Roast Top Rump of beef with Yorkshire pudding and York Brewery beer gravy

Baked Loin of Whitby cod with tapenade crust and tomato sauce

Chump steak of Yorkshire lamb, dauphinoise potato and a tarragon sauce

Pan seared rib eye of local farm pork with roasted apple & black pudding

DESSERTS

Yorkshire curd tart with local ice-cream and a date syrup

Vanilla Pannacotta with local seasonal fruits and lime syrup

Treacle tart with clotted cream and raspberry sauce

Baked ginger parkin with rhubarb compote and hot spiced treacle

Coffee and chocolates

OPTIONAL ADDITIONS

Yorkshire cheese selection