

March Fundraising Diner 2010

£25 per person (£80 for table for 4)

STARTERS

1. A pressed terrine of Ham Hock, with a pineapple relish and fried quail egg
2. Wild mushroom consommé, finished with tarragon dumplings and truffle oil
3. Poached Salmon Ballontine, with mini leaf salad and a chive crème fraiche
4. Pear, walnut and blue cheese salad with a sweet balsamic dressing

MAIN COURSE

- A. Roast Loin of Lamb, crushed rosemary new potatoes, wild mushrooms and a tomato jus
- B. Twice baked cheddar cheese soufflé, with a spinach and garlic cream sauce
- C. Line caught fillet of cod, sweet potato mash with a tomato butter sauce
- D. Pan roast breast of free range chicken, crispy pancetta and pesto linguini

DESSERTS

"A Summer Ahead"

- i. Strawberry and clotted cream parfait with pink champagne syrup
- ii. Irish coffee mousse with a homemade liqueur chocolate
- iii. Homemade sticky toffee and date pudding with butterscotch sauce and vanilla ice cream
- iv. Dark chocolate truffle tart with white chocolate sauce and fresh berries

CHEESE COURSE

A platter of Yorkshire's finest cheeses, with homemade oatcakes and pickles to be shared at the table

Coffee and petit fours

No alcohol on sale. You may bring your own.



Menu prepared by Lee McKone, Chef at Northorpe Hall