



Menu Literary Lunch – 7th October 2022

Woodland mushroom and tarragon soup with crème fraiche (v)
Prawn and Whitby crab cocktail with cocktail sauce and sun-blushed tomatoes
Yorkshire blue and caramelised onion tart with chive beurre blanc
Light farmhouse terrine with toasted farmhouse bread and spiced chutney

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Classic roast sirloin of beef, pan gravy and Yorkshire puddings
Herb crusted salmon , crushed new potatoes and Tuscan vegetables
Supreme of chicken, asparagus and Yorkshire blue cheese
Sun blushed tomato and wild mushroom tagliatelle, toasted pine nuts and rosemary pesto
Roast and new potatoes
Honey glazed carrots and mangetout with baby sweetcorn

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Homemade bread and butter pudding, flavoured with citrus fruits and crème anglaise
Lemon crème brulee with liquored orange segments and traditional Yorkshire shortbread
Belgian chocolate brownie, with vanilla pod ice-cream and rich dark chocolate sauce
Fresh fruit salad and cream

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Freshly brewed coffee and mints