

Here are some sample bespoke menus which we have had over the past 12 months, ranging from £16.95 to £45.00 per head.

An August Wedding

Hors d'oeuvres

mixed starters for your guests to help themselves
Parma Ham & Melon Smoked
Chicken Caesar Salad Roast
Pepper & Goats Cheese
Smoked Salmon Pate & Granary Crouton

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**Summer Local Lamb Hotpot**

served to table in earthenware pots

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Baked Alaska

with strawberries

Local Cricket Club

September

Yorkshire Puddings

onion gravy & Mini Lishman's sausages

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**Beef Steak, Theakston's Ale & Mushroom Pie**

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Apple & Damson Crumble

& custard

50th Birthday Party
Sunday Luncheon
July

Native Lobster & Crab
glazed in the shell with thermidor sauce

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**Whole Roast Quail**  
with broad bean & smoked bacon broth

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Peaches Poached in Chablis & Rose Petals
with raspberry ripple iced parfait

**This party enjoyed strawberries and champagne
in the garden on arrival**

Wine Society Annual Dinner
May

Fresh Knaresborough Asparagus
with smoked salmon hollandaise

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**Lemon & Thyme Sorbet**

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Roast Rack of New Season Yorkshire Lamb
with fresh pea & mint tartlets

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**Fresh Summer Berries**  
strawberries, raspberries, blackberries & redcurrants glazed  
with a vanilla sabayon & served with champagne jelly

**Number of guests 80**