

# Private Dining Suggested Menus

## Menu 1

### **Melted Onion, Leek and Yorkshire Blue**

#### **Cheese Tart (v)**

root vegetable crisps, fruity balsamic dressing

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### **Roasted Salmon on Sweet Potato Puree**

sunblushed tomatoes, citrus dressing

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### **Apple and Cinnamon**

#### **Steamed Sponge Pudding**

vanilla sauce

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### **Coffee and Tea**

hand made Rudding Park petit fours

£45.00 per person

## Menu 2

### **Carpaccio of Melon, Caramelised Pineapple**

#### **Kebab (v)**

sloe gin syrup

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### **Lemon and Coriander Marinated Chicken**

stir fry vegetables caramelised onion rosti,

Burgundy jus

-oOo-

### **Chilled Chocolate Cheesecake**

marmalade ice cream

-oOo-

### **Coffee and Tea**

hand made Rudding Park petit fours

£45.00 per person

### **Wine Recommendations...**

#### **Bin 19 – Chenin Blanc £20.50**

South Africa

*Lively, crisp and fruity. A semi rich wine which complements fish beautifully. A superb example of South African winemaking.*

#### **Bin 51 – Pinot Noir £18.00**

France

*Fresh red berry flavours. Try it slightly chilled and you will find this a wonderful and light wine to drink with salmon. Subtle undertones.*

### **Wine Recommendations...**

#### **Bin 18 – Sauvignon Blanc/Semillon £21.00**

Australia

*The semillon involvement gives this wine a subtle sweetness. It is well balanced and can be drunk throughout each course.*

#### **Bin 65 – Tempranillo Castillo D' Mont £ 18.50**

Barbera de la Conca, Spain

*Hearty red wine from Spain's regal Tempranillo. Superb quality and value. Easy drinking.*

### Menu 3

#### **Locally Smoked Chicken, Celeriac Remoulade**

damson syrup, watercress

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#### **Holme Farm Venison Sausage**

**wrapped in Pancetta**

clap shot mash, onion and juniper berry gravy

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#### **Seasonal Fruit Pavlova**

raspberry coulis

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#### **Coffee and Tea**

hand made Rudding Park petit fours

£46.00 per person

### Menu 4

#### **Orange Roast Locally Smoked Salmon**

sakura cress and endive, dill vinaigrette

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#### **Slow Roasted Lamb Shank**

rustic red wine tomato sauce, Mediterranean

vegetables, olive mash

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#### **Blackberry Mousse**

chocolate glaze, apple sorbet

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#### **Coffee and Tea**

hand made Rudding Park petit fours

£49.00 per person

#### **Wine Recommendations ...**

##### **Bin 29 – Gewurztraminer £23.00**

South Africa

*This wine has been selected for its overall elegance and smooth finish. It bodes well with the flavourings of the main course.*

##### **Bin 64 – Merlot £17.50**

Maule Valley, Chile

*Deep ruby colour with violet reflection and aromas of black berry fruits. The palate is vibrant and full with soft ripe tannins and a big finish.*

#### **Wine Recommendations...**

##### **Bin 27 Torrentes Grios De Susana Babo £21.00**

IP Salta, Argentina:

*Lovely clean flavours and a long finish. Slightly dry.*

##### **Bin 52 – Shiraz Viognier £18.50**

Les templier, cotes de Thongue, France

*Deep purple juice brimming with blackcurrant flavours and ripe tannins*

## Menu 5

### **Smoked Trout and Whitby Crab Salad**

cockles and mussels, mixed leaves, sauce vierge

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### **Beef Noisette**

parmesan and truffle mash, roasted shallots and  
oyster mushrooms, creamy sauce

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### **Iced Black Forest Parfait**

griottine cherry ice cream

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### **Coffee and Tea**

hand made Rudding Park petit fours

£54.50 per person

## Menu 6

### **Wild Mushroom and Tarragon Fricassee (v)**

toasted ciabatta, rocket and red chard, balsamic and  
pesto dressing

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### **Elderflower Sorbet**

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### **Rack of Lamb**

braised lentils, caramelised shallots, fennel  
boulangerie, rosemary jus

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### **Trio of Chocolate Mousse**

blackcurrant sorbet

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### **Coffee and Tea**

hand made Rudding Park petit fours

£59.50 per person

## ***Wine Recommendations ...***

### **Bin 21 – Sauvignon Blanc £25.00**

Goldridge Marlborough, New Zealand

*This spirited wine boasts lively aromas of  
gooseberry, passion fruit, grapefruit and crisp red  
capsicum.*

### **Bin 53 - Pinot Noir £27.00**

Coopers Creek Marlborough, New Zealand

*Ruby red with a deep crimson centre. A classic  
Marlborough Pinot Noir of strawberry, raspberry and  
black cherry all bound in spicy French oak.*

## ***Wine Recommendations ...***

### **Bin 32 – Chablis £29.50**

Chablis, France

*Traditional Chablis, dry, flinty and elegant. A light  
sense of oak on the palate with steely elegance.*

### **Bin 61 – Crozes Hermitage £29.50**

Domaine Pochon Northern Rhone, France

*Partially aged in oak and partially in tank ensuring the  
capture of the freshness of the fruit. Aromas of spices,  
liquorice and ripe red fruits.*

## **Gourmet Taster Menu**

(Menu 7)

### **Canapes**

A choice of four canapes

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### **Pan Seared King Scallops**

cauliflower puree, baby leeks, basil oil

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### **Gin and Tonic Granita**

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### **Beef Fillet**

gratin of wild mushrooms, whole grain mustard rosti

**OR**

### **Holme Farm Venison Steak**

sweet and sour peppers, fondant potato, thyme and

juniper jus

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### **Rudding Park Pudding Selection**

choose a selection of 3 puddings

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### **Yorkshire Cheese Platter**

selection of oat biscuits, fruit and

homemade chutney

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### **Coffee and Tea**

hand made Rudding Park petit fours

£74.00 per person

## ***Wine Recommendations ...***

### **Bin 2 – Tattinger £45.00**

Champagne, France

*A beautifully delicate Champagne. It has a higher proportion of chardonnay in the blend than other Champagnes, giving it a fantastic elegance.*

### **Bin 33 – Sancerre £29.50**

Loire Valley, France

*Full of apples and gooseberries. Enjoyed with the scallops they bring out the best flavours in each*

### **Bin 62 – Chateauneuf Du Pape £36.00**

Domain Grand Veneur, Southern Rhone, France

*Smokey nose with a rich succulent taste of soft red fruits. A superb, long and warming finish.*

Please note that whilst we offer a choice of main course within this menu a pre-order is required and should be passed to your Event Co-ordinator no less than 1 week prior to the function.