

# Broadley Room Dinners 2008

## SPRING MENU

Broadley Room Dinner Menu £34.50 per person

### First Course

Spring salad of tiger prawns, tarragon drizzle  
Yorkshire Wolds wild venison and chicken terrine, carrot and coriander chutney  
Spring onion soup, linseed beignets

### Main Course

Trio of East Riding Country pork, Beverley seed mustard jus  
Skipsea sea bass fillet, spinach, white wine and dill  
Crisp hazelnut pancake, vegetable ratatouille, pomme paille  
Pan fried Givendale sirloin steak, lentil and leek ragout

Three Yorkshire farmhouse cheeses, served with celery, grapes and wafers

### Dessert

Assiette of Wakefield rhubarb  
Dark chocolate pyramid, guava coulis, Chartreuse syrup  
Lemon sabayon and pine kernel tart, nutmeg ice cream  
Colombian coffee with fresh cream Tickton Truffles

## SUMMER MENU

Broadley Room Dinner Menu £34.50 per person

### First Course

East Yorkshire coast crab dressed on summer leaves, garden herbs  
Wood pigeon, rabbit and ham hock terrine, oyster mushroom and tomato salsa  
Sand Hutton asparagus soup, Bluestones bread croutons

### Main Course

Trio of East Riding Country Pork, Beverley seed mustard jus  
Skipsea sea trout, orange, hazelnut and parsley beurre noisette  
Crisp hazelnut pancake, vegetable ratatouille, pomme paille  
Pan fried Givendale sirloin steak, goats cheese and basil pesto

Three Yorkshire farmhouse cheeses, served with celery, grapes and wafers

### Dessert

Assiette of Sands Lane strawberries  
Chocolate brulee, summer berry milkshake  
Roast peach, raspberry sorbet, vanilla pod panna cotta

Colombian coffee with fresh cream Tickton Truffles

For numbers below 20, choices selected in advance are preferable.  
For numbers above 20, please notify us of your choices in advance

## AUTUMN MENU

Broadley Room Dinner Menu £34.50 per person

### First Course

East Yorkshire coast crab dressed on autumn leaves, garden herbs  
Smoked Hornsea farmed chicken breast, Tickton peppered goats cheese, poached plums  
Celeriac soup, carrot and beetroot coulis

### Main Course

Trio of East Riding Country pork, Beverley seed mustard jus  
Roast cod loin, parsley, lime and peppercorn hollandaise sauce  
Field mushroom ravioli, roast garlic, parmesan crisps  
Pan fried Givendale sirloin steak, chestnut mushrooms, red wine, thyme

Three Yorkshire farmhouse cheeses, served with celery, grapes and wafers

### Dessert

Assiette of autumn orchard apples  
Baked chocolate cheesecake, ginger mint sorbet  
Bramble brulee, heather honey ice cream

Colombian coffee with fresh cream Tickton Truffles

## WINTER MENU

Broadley Room Dinner Menu £34.50 per person

### First Course

Star Carr smoked rainbow trout flakes, watercress leaves, pink grapefruit  
Winter terrine of local game, mulled fruits, pistachio nut brioche  
Pumpkin potage, beetroot tumbleweed

### Main Course

Trio of East Riding Country pork, Beverley seed mustard jus  
Scottish salmon supreme, pink shrimp and dill beurre blanc  
Roast vegetable tartlet, goats cheese crumble, basil oil  
Pan fried Givendale sirloin steak, brandy, peppercorns and chives

Three Yorkshire farmhouse cheeses, served with celery, grapes and wafers

### Dessert

Assiette of mandarin  
Hot chocolate fondant, Mocha cream  
Poached pear condi, cinnamon scroll, blackcurrant coulis

Colombian Coffee with fresh cream Tickton Truffles