



ROSSINGTON HALL

# THREE COURSE EVENING MENU

£65.00 PER HEAD

(MINIMUM OF 20 TO CATER FOR)

## TO START

**Roast Tomato & Red Pepper Soup,**  
chive crème fraiche, artisan bread

**Smoked Salmon & Prawns,**  
Marie rose sauce, little gem lettuce, lemon

**Crispy Chilli Chicken,**  
thai salad, mint yogurt

**Potted Chicken Liver Parfait,**  
toasted artisan bread & fig jam

**Sauteed Wild Mushrooms,**  
toasted ciabatta, pinot grigio cream (V)

## MAIN COURSE

**Fillet of Beef Medallions,**  
dauphinoise potatoes, red wine sauce  
(Supplement £10.00pp)

**Sirloin of Local Roast Beef,**  
Yorkshire pudding, goose fat roast  
potatoes, rich meat gravy

**Chicken Breast,**  
stuffed with cream cheese,  
mozzarella & spinach, wrapped in  
parma ham, red wine & thyme sauce,  
goose fat roast potatoes

**Slow Roasted Lamb Shank,**  
minted mash, redcurrant &  
rosemary sauce  
(Supplement £10.00pp)

**Crisp Roast Belly Pork,**  
mustard mash, cider sauce

**Roast Breast of Turkey,**  
stuffing, chipolata wrapped in bacon,  
yorkshire pudding, roast potatoes,  
pan gravy

**Salmon Fillet,** on crushed new potatoes,  
white wine, cream & chive sauce

**Roast Vegetable Wellington,**  
sweet potato, mushrooms, spinach,  
herb roasted potatoes, gravy (V)(VG)

**All served with Thyme Roasted Carrots,  
Honey Roasted Parsnips &  
Tenderstem Broccoli, herb crumb**

## DESSERT

**Eton Mess,**  
crushed meringue, mixed berries,  
vanilla cream (V)(VG)

**Bramley Apple Crumble,**  
crème anglaise

**Dark Chocolate Brownie,**  
clotted cream ice cream (V)

**Sticky Toffee Pudding,**  
butterscotch sauce,  
honeycomb ice cream

**Lemon Posset,**  
berries, shortbread

**Selection of Yorkshire Cheese,**  
biscuits, grapes, celery & chutney

**Followed by Filter Coffee,  
Yorkshire Tea & Chocolates**

Please select one starter, one main course,  
and one dessert from the menu below for your entire party.

Should you wish to offer your guests an additional choice,  
this can be arranged at a supplement of £5.00 per guest.

Please note: dietary requirement alternatives will be provided  
at no extra cost and do not count as part of the main selection.

We will require a pre-order two weeks prior to your event,  
with individual names/menus.

