Please select one dish from each course (and a vegetarian alternative where applicable) that will cater for all guests

STARTER
Lancashire Rarebit and caramelised onion tart, garden herb dressing (V)
Ham hock and Leek pressing, green tomato and apple chutney, Ciabatta shard, micro cress (GF without Ciabatta)
Smoked haddock and chive tart, balsamic glaze
Duck and fig terrine, petit salad and toasted brioche, fruit chutney (GF without brioche)
Whole food salad, wholemeal cous cous, wheatberry and pesto salad with cherry tomatoes, mixed seeds and baby leaf (V)
Salmon fishcake, tartare sauce
Trio of Beetroot with Yorkshire Fettle cheese, truffle honey (V) (GF)
Mushroom arancini with sun blushed tomato and pesto mayonnaise (V)

MAIN COURSE
Featherblade of beef steak, slow roasted, roasted roots, herb mashed potato, jus
Chicken breast, fondant potato, Mediterranean vegetables, fine beans, jus
Chicken breast stuffed with sun blushed tomato and mozzarella cheese with carrot puree, fine beans, tenderstem broccoli and fondant potato
Lamb Rump, pea puree, seasonal vegetables and minted crushed potatoes, lamb jus (GF) (£7 supplement)
6oz fillet steak, seasonal vegetables and dauphinoise potato, wilted spinach, beef jus (GF) £7 supplement
Posh Steak pie, chips and mushy peas, jus
Leek and Pea Risotto (V) (GF)
Sweet potato and chick pea curry, steamed rice, naan bread (V) (GF without naan bread) (vegan)*

Wild mushroom and black truffle gnocchi (V)

Pumpkin and feta pie, chips and peas

DESSERT

Jaffa Cake cheesecake, mango coulis, chocolate soil

Oreo black forest cheesecake, chocolate soil, blackberries

Clementine Tart, raspberry coulis

Salted Caramel Torte, mango coulis

Strawberry Charlotte, fruit coulis

Blueberry and frangipane tart, blueberry coulis (N)

Coconut milk Pannacotta, seasonal berries (GF, DF, Vegan suitable)

Coffee and petit fours