

THE OLD DEANERY

Set Wedding Menu

- One dish from each course to be offered to your guests, with a vegetarian option available extra if required

Mackerel

Roast, celeriac and pear purée, watercress

Velouté

Seasonal vegetable velouté (v)

Yorkshire fettle

Charred gem lettuce, peas, fettle, basil, balsamic (v)

Parfait

Duck liver, smoked breast, red grapes, brioche

Pork

Braised BBQ pressing, apple, crackling salad

Whitby crab

White meat, cauliflower, apple, dill oil

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Beef

Braised feather blade, balsamic roast shallots, Anna potatoes, baby turnip, greens, jus

Chicken

Wild mushroom, pancetta and artichoke, fondant potato, savoy cabbage, chicken jus

Cod

Roast loin, pomme purée, salsify, wild mushrooms, herb oil

Pork

Cider braised belly, creamed potato, savoy cabbage, baby carrot, jus

Salmon

Crushed new potato cake, green beans, brown shrimp sauce

Beetroot

Risotto of roast beetroot, goat's cheese bonbon (v)

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Curd tart

Yorkshire curd tart, port soaked currants, vanilla mascarpone

Chocolate

Milk chocolate tart, pistachios, pistachio ice cream

Cheesecake

Classic New York cheesecake, sour cream, lime, sweet whipped cream

Peanut butter

Chocolate and peanut butter bar, salt butter caramel, lime sorbet

Profiterole

Biscuit top, vanilla cream, sour cherry and maple syrup granola, chocolate fudge sauce

Cheese

Board of European cheeses, traditional accompaniments