



**Set Wedding Menu**

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

**Mackerel**

Smoked, celeriac and pear purée, watercress

**Velouté**

Seasonal vegetable velouté (v)

**Yorkshire fettle**

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

**Parfait**

Chicken liver, savory granola, frozen grapes, brioche

**Pork**

Braised BBQ pressing, apple chutney, crackling salad

**Whitby crab**

White meat, cauliflower, apple, dill

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**Beef**

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

**Chicken**

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

**Cod**

Roast loin, pomme purée, confit onions and parsley, 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)

# THE OLD DEANERY

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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**

Classic European cheese board