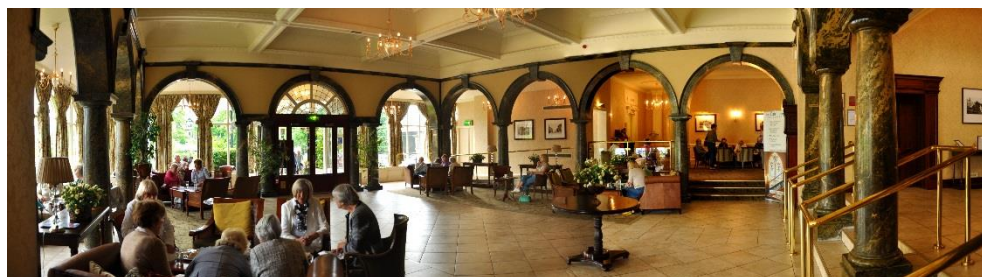


Coffee, Afternoon teas and Mini bites

Only here for a short amount of time why not stop in for a coffee or a cake?

Freshly brewed tea or coffee with homemade shortbread	£2.50pp
Vanilla & raisin scone with jam and clotted cream	£2.95pp
<u>Toasted ciabatta sandwich</u>	£5.95pp
- 100% pork sausage with grilled tomato	
- Oak smoked bacon	
- Vegetarian bacon or sausage	
<u>Mini afternoon tea</u>	£6.95pp
Vanilla & raisin scone, chocolate salted caramel, sticky gingerbread, finger sandwiches and your choice of loose leaf tea or blend coffee.	
Soup of the day with bread roll and butter	£3.95pp
Mini ploughmans	£5.95pp



Terms and Conditions

Prices quoted are for groups of 20 or more. Final numbers required 7 days prior to arrival with menu choices 48 hours prior to arrival. Driver eats free of charge.



2016 GROUP LUNCHESES & AFTERNOON
MENUS

Sit down lunch menus

Please choose 1 dish from each course for all guests

Tomato & basil soup with salt & pepper croutons (V A)
Smoked salmon & prawn terrine drizzled with lime & dill dressing (GF A)
Salad of melon & seasonal berries with passion fruit puree (GF V)

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Roast loin of pork, sage & apricot seasoning, apple sauce, roast gravy (A)
Fillet of haddock on shredded leeks, white wine & chive cream (GF A)
Mushroom & capsicum stroganoff, basmati rice (V A)

Baked vanilla cheesecake, berry compote, Chantilly cream (A)
Plum & ginger sponge, custard (A)
Duo of Yorkshire cheeses, celery, chutney & biscuits (A)

£12.95 per person inc Tea or Coffee

Please choose 1 dish from each course for all guests

White onion & Stilton soup (V GF A)
Smoked chicken & orange salad with raspberry dressing (GF A)
Classic prawn cocktail served with whole meal bread (A)

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Roast topside of beef, Yorkshire pudding, horseradish sauce & gravy (A)

Delice of salmon with crushed potatoes & a pea & tarragon sauce (GF A)
Roast butternut squash penne pasta with crème fraiche & parmesan shavings (V A)

Dark chocolate tart with strawberries & Chantilly cream (A)
Raspberry & white chocolate mousse with homemade shortbread (A)
Duo of Yorkshire cheese, cairn chutney, celery, grapes & biscuits (A)

£14.95 per person inc Tea or Coffee

Group high tea menus

Minted lamb & potato pie served with creamed potatoes
and savoy cabbage £6.95

Scampi, French fries, tartare sauce and salad £7.95

Homemade beef burger, brioche bun, cheddar cheese, tomato
and French fries £8.95

Cottage pie with cheese topping served with peas
and carrots £6.95



Sit down lunches & high teas will be served in our
Hotel Restaurant followed by freshly brewed tea or
coffee