



RUDBY HALL

NORTH YORKSHIRE

Private Dining Menu

Starter

Confit of Duck Salad with Raspberry Vinaigrette
Retro Styled Prawn Cocktail served in a Martini Glass
Ham Hock Terrine served with Coghlan's Chutney and fresh Brioche
Fresh and Smoked Salmon Terrine with lemon and Black pepper and herb Oil
Warm salad of Yorkshire Blue Cheese Toasted Walnuts and Caramelised Pears
Tartlet of Creamed Goats Cheese (Or Wensleydale) served on a Red Onion Galette

Intermediate

Fresh Tomato and Basil Soup
Broccoli and Stilton Soup with Herb Croutons
Traditional Smoked Salmon with capers and Horseradish
Pearls of Melon set in Champagne Jelly with Chilli Salsa

Main

Duo of Yorkshire Pork, Slow Cooked belly Pork with Tamarind Spice and Fillet of Pork wrapped in Prosciutto, Calvados Sauce
Roasted Sirloin of Beef served with Red wine Sauce or
Traditionally served with Yorkshire Puddings Roasted Potatoes and Onion Gravy
Slow Braised 36 hour Feather Blade of Beef on Celeriac mash Fondant Potato and Red Wine Gravy
Breast of Duck Cooked Pink with Juniper Potatoes, berry scented Jus lie and Heritage Carrots
Breast of Chicken with herb chicken Mousseline, Butter Fondant and Stem Broccoli
Roasted Sea Bass on Rosti Potato with a lightly curried butter sauce

Dessert

Chocolate and Orange Tart served with Clotted Cream and Bitter Orange Caramel
Home Made Cognac Soaked Bread and Butter Pudding with Butterscotch
Sticky Ginger Pudding with Ginger Cream and Toffee Sauce
White chocolate Crème Brulee with Coghlan's Shortbread
Lemon tart served with Iced Raspberry Parfait
Coghlan's Boozy Knickerbocker Glory

Selection of Local Swaledale and Teesdale Cheeses with Home Made Oatcakes Grapes Celery and Figs

**Choose one option from each course to create a set menu for your guests.
Minimum of 15 guests.**

**Three Courses £57.50 per person
Four Courses £65.00 per person
Five Courses £72.50 per person**

Vegetarian Collection

The options below may be served as an entree or main course and will be charged as per your main menu choices

Filo Parcels of Julienne of Vegetables, served with a spiced Oil Dressing (Vegan)

Tartlet of red Onion and Goats Cheese, served with dressed Salad Leaves and Balsamic Glaze

Twice baked Cheese Soufflé served with a chive Butter and Cream Sauce

Galettes of Sun blushed Tomatoes, roasted Shallots and Asparagus with fresh Herbs topped with local Cheese & served with a fresh Pesto Dressing;

Caramelised Pear and blue Cheese Salad with Walnuts and Herb scented Dressing

Roasted Portobello Mushroom filled with sautéed Peppers and Onions, served with a Chive Butter Sauce

Cannelloni of Ricotta and Spinach, served on a rich Tomato and Shallot Sauce and topped with Parmesan and black Pepper

Mushroom Stroganoff served with Herb Rice, Cognac and Paprika

. Char grilled Halloumi on caramelised Tomatoes Shallots Gnocchi, served with a Basil Pesto

Vegan Collection

Starter

Chiffonade of Melon with Champagne Raspberry Coulis and Mint Dressing

Roasted Portobello Mushroom with caramelised Shallots Garlic and Herbs dressed in Truffle Oil

Main

Casserole of Chick Peas with North African spices, Couscous and Star Anise Glaze

Spiced Vegetable Filo Parcel served with Coriander Oil

Dessert

Fresh Berry Compote served with a Dairy free Ice Cream and fresh Mint

Fresh seasonal Fruits set in a Champagne Jelly and Raspberry Coulis

Warm Compote of Blackberries and Apples served with Lemon Sorbet

Please choose one option from each course to create a set menu for your guests.

Should you have vegetarian and vegan guests, we kindly ask that you choose a set menu from the vegan menu.

Additional choices are available for £5 per course per person.