

# Dinner Menu

Autumn / Winter

We are proud to offer an inspiring restaurant quality selection of seasonal starters, main courses and desserts that incorporate the best available regional ingredients throughout the year.

We are dedicated in following an ethical policy of sustainability which embraces produce that is sourced locally from within the great County of Yorkshire. This guarantees quality assurance and supports the local economy from farm to plate. Our local suppliers are carefully selected and audited for product suitability, ethical trading, health and safety and are considered partners in our mission to provide truly appealing food and beverages.

Virtually all our menu products are home prepared with almost 50% of the ingredients considered 'Truly Local' and the balance mostly from the United Kingdom. Seasonal menu variations also take advantage of traditionally local produce as it becomes available eg; game, asparagus and rhubarb. Our Beef, Lamb and Pork all originate in the Yorkshire Dales which produces a unique flavour together with award winning Yorkshire cheeses and even Yorkshire wines are available to our customers. Locally baked artisan breads are sourced in West Yorkshire, with fresh fish and seafood supplied via historic Whitby. Our wide selection of tea is supplied by Taylors of Harrogate together with Harrogate Spring Water and luxury dairy ice cream is produced across the County in Skipton.

We continually seek to improve our range and work with these suppliers to develop new products, promote traditional favourites and introduce our customers to the wonderful fayre our County provides.

**To create your perfect menu, please choose one starter with a vegetarian alternative, one main course with a vegetarian alternative and one dessert from the selections we have prepared for you.**

To start your evening in style, choose from our wide selection of delicious canapés; the perfect way to whet your guests' appetites. Prices start from £1.95 and the full canapé menu can be found on our website. Please enquire with the team if you would like any further information.

All our menus include a warmed bread roll and dairy butter, freshly brewed Fairtrade tea or coffee with homemade Yorkshire cream fudge.

We can provide a full allergen breakdown for each dish and cater for any dietary needs you or your guests may require.

Each of our dishes are also paired with a wine recommendation from our extensive list, alternatively we are happy to source your personal favourite.

**Menus start from £25 + VAT**

# Pre-dinner Canapé Reception

Begin your dinner with our delicious canapé reception offer of £5 + VAT per head; this includes 5 canapés of your choice. Not quite enough to feed your appetite before the main event starts, then why not add on additional canapés for just £1.00 + VAT per canapé.

Please choose from the selection below:

## Fish

Poached salmon and wilted spinach tart

Fresh mackerel parfait on a mini dill scone with pickled cucumber crème fraîche

Pomegranate cured salmon on a lemon and thyme bilini

Crab fishcake with lime and ginger

## Vegetarian

Caramelised red onion and Brie tart

Goat's cheese & beetroot crostini

Woodland mushroom filo cup

Roasted red pepper & olive galette basil crisp

## Meat

Traditional Yorkshire pudding with rare roasted beef and horseradish

Confit of duck with Parma ham and caper dressing

Oak smoked chicken & confit tomato crostini

Pastrami, tempura gherkin, mustard aioli

## Desserts

Warm raspberry frangipane with clotted crème

Baked orange chocolate & orange tart

Mini lemon meringue pie

Baileys chocolate cup

White chocolate éclairs with raspberry cream

## Starters

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|---|-------|
| Roasted pumpkin and butternut squash soup with curry spices, double cream and toasted seeds<br>Perfect wine match: <i>Kleine Rust chenin sauvignon</i>          | £5.25 |
| Chicken liver and tarragon parfait with red onion marmalade, brioche melba toast and radicchio salad<br>Perfect wine match: <i>Tokomaru Bay sauvignon blanc</i> | £5.25 |
| A terrine of smoked East Coast seafood fillets with red pepper, sage and saffron<br>Perfect wine match: <i>Poeta sauvignon blanc</i>                            | £5.95 |
| Tart of leek, chorizo and rosemary with red pepper dressing and Swiss chard leaves<br>Perfect wine match: <i>Finca Valero macabeo</i>                           | £5.95 |
| Yorkshire pudding with sticky pulled beef and Black Sheep Ale gravy<br>Perfect wine match: <i>Wine Fairer series shiraz viognier</i>                            | £5.95 |
| Plum tomato tart tatin with Yorkshire Fettle cheese and aged balsamic syrup<br>Perfect wine match: <i>Santa Lucia Toscano bianco</i>                            | £6.25 |
| Rillettes of duck leg confit and prosciutto ham with shaved fennel and orange salad and mini capers<br>Perfect wine match: <i>Bush Telegraph pinot grigio</i>   | £6.50 |
| Smoked chicken Caesar salad, paprika croutons, baby gem lettuce, anchovy dressing and parmesan crisp<br>Perfect wine match: <i>Finca Valero macabeo</i>         | £6.75 |
| Twice baked Yorkshire Blue cheese and walnut soufflé with watercress salad and mustard Hollandaise sauce<br>Perfect wine match: <i>Chablis de Marronniers</i>   | £6.95 |
| Salad of pigeon, artichokes, roasted pine nuts, rocolla leaf and beetroot dressing<br>Perfect wine match: <i>Ponte Miliano negroamaro</i>                       | £7.25 |
| Pressed terrine of pheasant, thyme and bacon with a fennel and apple relish<br>Perfect wine match: <i>Bush Telegraph pinot grigio</i>                           | £7.50 |
| A pithivier of smoked salmon and crab with a Chablis beurre blanc sauce<br>Perfect wine match: <i>Santa Lucia Toscano bianco</i>                                | £7.50 |

Prices are exclusive of VAT

## Main courses

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|---|--------|
| Corn fed chicken supreme with a chorizo and sage mousse, borlotti beans, slow roasted plum tomatoes and dauphinoise potatoes                    | £14.75 |
| Perfect wine match: Alto Bajo cabernet sauvignon  |        |
| Slow roasted Yorkshire pork loin rolled with black pudding, apple and sage, crushed new potatoes, honey roasted root vegetables and a cider jus | £14.75 |
| Perfect wine match: Castillo di Clavijo rioja crianza   |        |
| Yorkshire chicken breast wrapped with pancetta and thyme, with olivette potatoes, puy lentils, root vegetable confit and a Madeira jus          | £15.75 |
| Perfect wine match: Ponte Miliano negroamaro  |        |
| Red snapper fillet with caponatta, crushed sweet potato and spring onions, and gremolata dressing   | £16.50 |
| Perfect wine match: Kleine Rust chenin sauvignon  |        |
| Yorkshire lamb rump roasted pink, black olive mash, fine ratatouille and char grilled aubergine, tomato herb jus                                | £17.50 |
| Perfect wine match: Argento selccion malbec   |        |
| Fillet of cod with a crab themidor crust, buttered green beans, crispy bacon and parsley mash, white onion                                      | £17.50 |
| Perfect wine match: Chablis de Marronniers  |        |
| Roast sirloin of Dales farmed beef with Yorkshire pudding, oxtail gravy, butter roasted potatoes and seasonal vegetable stack                   | £17.95 |
| Perfect wine match: Wine Fairer series shiraz viognier  |        |
| Sea bass fillet with a tomato, rosemary and barley risotto, roast fennel and a red pepper jus   | £17.95 |
| Perfect wine match: Poeta sauvignon blanc   |        |
| Pan roasted duck breast with a caramelised shallot tart, roast pumpkin and wilted greens, black pepper jus                                      | £18.50 |
| Perfect wine match: Villa dei Fiori montepulciano   |        |
| Pan fried sea trout fillet with curried creamed leeks, sauté potatoes and celeriac fondant  | £18.95 |
| Perfect wine match: Tokomaru Bay sauvignon blanc  |        |
| Slow braised Yorkshire lamb pie and pink rump with rosemary and leek mash, pea puree and roasted butternut squash                               | £19.00 |
| Perfect wine match: Argento seleccion malbec  |        |
| Dales farmed beef fillet with a wild mushroom rarebit seasonal vegetable bundle, butter fondant potato and a veal and Yorkshire ale jus         | £21.50 |
| Perfect wine match: Chateau La Croix Saint Emillion   |        |

Prices are exclusive of VAT

## Dessert

|  |       |
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| Sticky toffee pudding with toffee sauce and walnut whipped cream   | £5.00 |
| Orange and cinnamon treacle tart with cognac cream and caramel   | £5.00 |
| Caramelised plum and almond tart with mulled fruit compote and vanilla cream   | £5.75 |
| Baked praline cheesecake with cocoa cream quenelle and honeycomb crumbs  | £5.75 |
| Chocolate marquise, coffee Chantilly and roasted pecan nuts  | £5.95 |
| Winter spiced apple and sultana pudding with proper custard and mini toffee apple  | £5.95 |
| Yorkshire rhubarb crumble tart with stem ginger ice cream  | £5.95 |
| Star anise scented panna cotta with winter spiced plum compote and pistachio biscotti  | £5.95 |
| Yorkshire rhubarb cheesecake with rhubarb jelly and parkin crumbs  | £5.95 |
| Cappuccino crème brûlée with malted shortbread and macaroons   | £6.50 |
| Baked chocolate and Grand Marnier tart, candied orange and roasted pecan nuts  | £6.95 |
| Trio of winter puddings; Caramelised plum and almond tart, sticky toffee pudding, iced parkin parfait, with candied orange peel, fruit sauces and crème anglaise               | £7.95 |
| Why not try our fantastic dessert wine with your dessert   |       |
| Royal Tokaji late harvest (per bottle)   | £30   |
| Elegant and fresh with flavours of ripe citrus and tropical fruits accompanied by honeyed undertones. A long finish, not overly sweet and wonderful with fruit based desserts. |       |
| Or a glass of bubbly   |       |
| Sparkling wine (per glass)   | £4.33 |
| Champagne (per glass)  | £6.67 |

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# Have you thought about the following to enhance your menu?

## Pre-starter or intermediate course

|  |       |
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| Lemon and lime sorbet with a splash of prosecco                              | £4.95 |
| Smoked Ribblesdale cheese and spring onion croquette with sweet chilli jam   | £4.95 |
| Cream of tomato, sweet pepper and basil soup with parmesan straws            | £5.50 |
| Steamed fillet of sole, rolled with asparagus, glazed with Hollandaise sauce | £7.95 |

## Cheeseboards

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|---|-------|
| Selection of 3 Yorkshire cheeses<br>Served with apple chutney, oat biscuits, grapes and celery, presented one board per table | £4.50 |
| Selection of 5 Yorkshire cheeses<br>Served with apple chutney, oat biscuits, grapes and celery, presented one board per table | £5.75 |

## Why not add a finishing touch with your coffee?

All our teas and coffees are served with Yorkshire cream fudge as standard but why not swap for:

|  |            |
|--|------------|
| Filled macarons                                  | £1.95      |
| Selection of petit fours                         | £2.50      |
| Chocolate truffles                               | £3.00      |
| Liqueurs (Brandy, Malt Whisky, Port, Baileys...) | from £2.92 |

# Vegetarian Menu

## Starters

Yorkshire Blue cheese rarebit & leek tart, celeriac remoulade, cider & apple gel, baby herb salad

Pressed charred Mediterranean vegetables set in a Bloody Mary gel, slow roasted tomato & baby basil salad

Butternut squash ravioli, crispy Camembert, sage nut brown butter

Yorkshire bred Goats cheese & onion marmalade steamed dumpling, Oriental vegetable noodles, shiitake mushroom consommé

## Mains

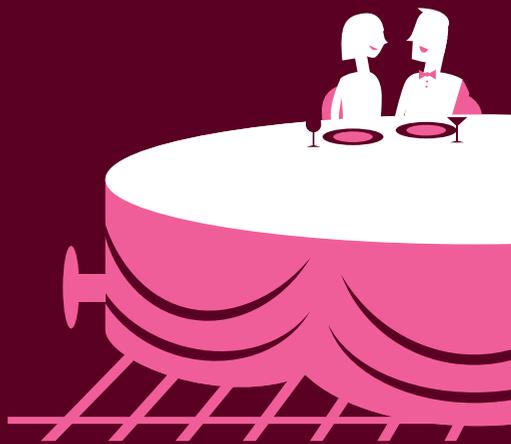
Roasted potato gnocchi, olives, cherry tomatoes & oregano, creamy cheese sauce, crunchy pine nut crumble

Gateau of charred vegetables, mozzarella, olive tapenade encased in crispy filo, roasted cherry tomatoes & shallots, sweet red pepper coulis

Honey glazed root vegetable & Wensleydale cheese Wellington, creamed leeks & fennel, thyme mashed potato

Broccoli, walnut & shallot tart, crunchy topped cauliflower cheese

Spinach potato gnocchi, creamy wild mushroom stroganoff, garlic crumble



All prices are subject to VAT at the prevailing rate

All prices and information valid from  
1st Sep 2016 – 28th Feb 2017

[nrm.org.uk/VenueHire/NRMYork](http://nrm.org.uk/VenueHire/NRMYork)

Download our new venue hire brochure

Contact our Sales Team on:  
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