



## Whitley Hall Hotel

### Function Dinner Menu

£38.50 per person

**Please choose 3 starters, 3 main courses and 3 desserts only for parties of less than 36 people to pre-order from; parties of 36 people & above people must choose 1 starter, 1 main course & 1 dessert for the whole group.**

Compressed ham knuckle terrine, fried quail eggs, pineapple pickle

Smoked wye valley salmon, caper potato cake, pickled cucumber ribbons, horseradish crème fraiche

Brown crab & crayfish cakes, micro salad, salsa verde

Freshly prepared soup of the day

Spiced butternut risotto, deep fried smoked cheese, grated nutmeg

\*\*\*\*

Sirloin of roast beef with Yorkshire pudding [surcharge of £2.50]

Slow braised lamb shank, celeriac mash, mint reduction

Chicken & sundried tomato roulade, wrapped in Parma ham, peppercorn cream

Pan roast gilt head bream fillet, brown crab mash, cockle beurre noisette

Seared Shetland salmon cutlets, roast pepper risotto, crayfish veloute

Sweet pea & chick pea croquettes, sautéed spatzle, tomato fondue

*All served with a selection of seasonal vegetables*

\*\*\*\*

Lemon pannacotta, raspberry & thyme sorbet, ginger sugar

Walnut tart, vanilla mascarpone, butterscotch

Milk chocolate mousse, peanut butter ganache, caramel sauce

Champagne jelly, strawberry, strawberry shortcake ice cream

Cheese and biscuits, celery & grapes

\*\*\*\*

Coffee with mints

### **Drinks Packages**

A glass of bucks fizz on arrival & a glass of house wine served with the starter & the main course £14.50 per person

A glass of prosecco on arrival & a glass of house wine with the starter & main course - £16.50 per person

### **Bottles of wine available**

House Red, White & Rose - £22.50 per bottle