



# Dinner Menu Suggestions

For the Spa Complex and Whitby Pavilion

## Starters

(v) Yorkshire Pudding with Rich Onion Gravy .....	£4.15
(v) Crown of Melon with Lemon sorbet and Seasonal Fruits served on a Pool of Fruit Coulis .....	£6.15
(v) Fan of Seasonal Melon with Fruits of the Forest served on a Pool of Fruit Coulis .....	£4.95
Traditional Prawn Cocktail..... served with Rustic Bread	£5.90
Roquefort Pancetta and Pear Salad.....	£5.95
Smoked Salmon and Prawn Tian .....	£6.60
With Caper and Lemongrass Vinaigrette	
Fresh Tuna Nicoise Salad (sliced green beans, black olives, cherry tomatoes .....	£6.25
Mixed leaves and onions finished with anchovies and egg)	
Individual Blue Cheese and Apple Savoury Tartlet with a Fruit Chutney.....	£6.15
Medallions of Chicken Breast Poached in Garlic and White Wine on a Salad of Fennel, Celery .....	£5.90
Radish and Watercress with Honey Vinaigrette	
Oven Baked Field Mushroom Stuffed with Stilton and Wrapped in Parma Ham .....	£5.50
With Rocket Leaves and finished with a Tomato & Basil Dressing	
Smokey Maple Duck Salad .....	£6.75
Duck breast basted with garlic, chilli and maple syrup served on mixed leaves	

## Soups

Leek Potato and Stilton .....	£4.15
Sweet Potato and Caramelised Onion .....	£4.15
Butternut Squash and Roasted Red Pepper .....	£4.15
Minestrone Soup with Pesto and Parmesan Shavings .....	£4.15
Cream of Country Vegetable .....	£4.15
Cream of Mushroom with Chervil .....	£4.15
Cream of Parsnip and Apple .....	£4.15
Carrot and Coriander .....	£4.15
Tuscan Bean and Pasta with Rosemary .....	£4.15
Cream of Asparagus.....	£4.15

All soups can be served with a choice of plain, herb or tomato croutons. Soup is served with a selection of bread rolls and butter.

## Sorbets

Lemon.....	£2.95
Blackcurrant.....	£2.95
Passion Fruit.....	£2.95
Raspberry .....	£2.95
Champagne .....	£2.95

## **Main Courses**

All main courses Inclusive of selection of seasonal vegetables

### **Beef:**

Beef Forestiere .....	£16.75
Succulent pieces of Beef, Smoked Bacon, Button Mushrooms, Shallots and Red Wine topped with a Mustard Scone	
Roast Topside of Beef with Yorkshire Pudding and Horseradish Cream.....	£16.25
Diced Topside of Beef cooked in Guinness with Herby Dumpling .....	£16.25
Peppered Crusted Sirloin of Beef with Roasted Balsamic Onions and Thyme.....	£18.95
served with a Red Wine Sauce and Yorkshire Pudding	
Fore Rib of Beef, Yorkshire Pudding and Rich Burgundy Sauce .....	£18.50

### **Chicken:**

Mediterranean Chicken Fillet with a garlic and tomato basil sauce .....	£16.50
With onion, olives and chorizo sausage	
Lemon flavoured Chicken Breast with Wild Mushroom Sauce and Tarragon Mash.....	£16.50
Roasted Chicken Supreme with Parsley and Thyme Savoury Stuffing, .....	£15.85
Sausage Wrap and Roast Gravy	
Oven Baked Breast of Chicken stuffed with Leek and Mushroom .....	£16.65
wrapped in Smokey Bacon	

### **Pork:**

Roast Leg of Pork Apple & Thyme Stuffing with Sage and Onion Gravy.....	£16.50
Loin of Pork with a Sage Mash and an Apple and Calvados Sauce .....	£16.75
Tender Pork Fillet with Buttered Cabbage Puree and Sweet Pear Jus .....	£17.50
Medallions of Pork in White Wine with Mushrooms finished with Gruyere Cheese .....	£17.50

### **Lamb:**

Rump of Lamb, served on a pool of Rosemary Red Wine and Redcurrant Jus .....	£16.75
Cranberry Basted Leg of Lamb served with Cranberry Sauce and Rich Gravy.....	£16.75
Medallions of Lamb with a Creamy Leeks and Port Sauce.....	£17.25
Rack of Lamb served with a Walnut, Garlic and Rosemary Crust with a Minted Jus .....	£17.50

### **Fish:**

Loin of Cod on Garlic Mash and Lemon Sauce.....	£17.50
Herb Crusted Salmon on a Butter Bean Puree and Wilted Spinach .....	£17.50

## **Vegetarian:**

Individual Parsnip & Celeriac Bake .....	£15.50
Mediterranean Vegetable and Quorn Moussaka..... (Layers of Vegetables and Quorn topped with Sliced Potatoes and Creamy Cheese Sauce)	£15.50
Parsnip and Lentil Strudel with a Mild Cream Curry Sauce .....	£15.50
Aubergine, Potato and Chick Pea Balti .....	£15.50
Mixed Vegetable Casserole with Mini Herb Dumplings.....	£15.50
Goats Cheese, Cherry Tomato and Basil Tartlet with White Wine and Fennel Cream Sauce .....	£15.50

## **Desserts**

Traditional Apple Pie with Apple Puree Cream .....	£4.95
Trio of Profiteroles with Vanilla Ice Cream and Chocolate Fudge Sauce .....	£4.95
Individual Tuille Basket filled with Seasonal Berries and Vanilla Ice Cream.....	£4.95
Scottish Cranachon (Layered Raspberries, Whisky and Honey Cream with Toasted Oatmeal) .....	£5.25
Individual White Chocolate and Raspberry Cheesecake .....	£5.25
Brandy Snap Basket filled with Char Grilled Mango and Coconut Ice Cream .....	£5.25
Individual Chocolate and Cointreau Torte with Orange Liqueur Coulis .....	£5.25
Lemon Posseta with Lemon Shortbread .....	£5.25
Mississippi Mud Pie .....	£5.25
Exotic Fruit Salad with Passion Fruit Crème Fraiche .....	£5.25
Chocolate and Banana Trifle .....	£5.25
Shortbread filled with Strawberries and finished with Belgian Chocolate .....	£5.25

## **Cheeses**

Selection of Regional Cheeses served with Assorted Biscuits, Celery & Grapes.....	£4.95
---	-------

## **Coffee**

Coffee, per cup .....	£1.70
Coffee with Cream and after dinner mints (with pots of coffee left on the table).....	£2.50
Tea and Decaffeinated Coffee is always available as an alternative	

## Terms and Conditions

1. Minimum Numbers - All menu prices have been calculated on a minimum of 45 guests and parties of less than 45 will attract supplementary charges which will be quoted on request.
2. Our menu prices are reviewed annually in March. These prices are subject to any alteration in government taxes (e.g. VAT) and the imposition of any new statutory payments or taxes (e.g. minimum wage).
3. Final numbers are required one week prior to your function. Minor alterations (within 10) will be allowed up to 48 hours before the function. We require payment of the final account by cash or credit card not less than 7 days prior to the event, or by cheque not less than 2 weeks prior to the event. The final number or the actual number served, whichever is the greater will be charged. Any further charges for additional requirements must be paid for at the time of ordering.
4. Confirmation of Booking – We require a written confirmation and/or expenditure code (where applicable) to confirm your booking.
5. VAT is charged at the current rate unless otherwise stated. All prices are inclusive of VAT at the current rate at the date of the quotation.
6. Service Charge – We do not levy service charges or gratuities.
7. Deposit – Subject to status we normally require a non-refundable deposit of £500 at the time of written confirmation. This deposit will be deducted from your final account.
8. Licence – We are licensed until 1am if required.
9. Damage – Any loss or damage to the property/venue is the responsibility of the client who's name the function is booked in. Client's will be charged repairs and replacements at replacement cost price.
10. Linen - Any linen found to have been damaged/ abused by the client will be charged to the client at replacement cost.
11. Cancellation:  
Provisional bookings – if you do not intend to take up your booking, please inform us as soon as possible so that we can accommodate other prospective functions.  
Confirmed bookings – we will endeavour to re-let your booking and will refund your deposit if we do. Otherwise the following charges will apply:  
Cancellation of the booking within two weeks of the event date  
100% of the hire fee will be charged.  
Cancellation of the booking within two weeks to a month of the event date  
75% of the hire fee will be charged.  
Cancellation of the booking within a month to two months of the event date  
50% of the hire fee will be charged.  
Cancellation of the booking within two months to four months of the event date  
25% of the hire fee will be charged.  
  
plus any additional good or services ordered from sub contractors.
12. Cancellations must be made in writing, and will not be deemed confirmed until you have received written confirmation.
13. Smoking Policy – Smoking is not permitted in any part of the building.