



SWINTON
PARK

Bespoke Banqueting

MENU

Starter

Seasonal soup with ewes curd and chive toasties (v)
Treacle cured salmon, beetroot and horse radish
Confit duck leg, creamed beans and truffle jus
Pressing of corn-fed chicken, basil and garden tomatoes, garlic croutons
Crayfish and lobster cocktail, bloody Mary sauce, granary bread and cucumber
Tomato and goats cheese tart, caramelised onions, aged balsamic and garden lettuce (v)
Smoked mackerel parfait, cucumber, Melba toast and sauce gribiche
Oxtail broth, foie gras and herb dumplings
Ewes' cheese custard grilled courgettes, picked mushrooms, seeds and granola (v)
Pork and apricot terrine, truffle cream dressing, toasted brioche

Sorbet

Champagne
Blood orange
Lemon
Passion fruit
Raspberry

Main

Pan fried salmon, gem Lettuce creamed potatoes, brown shrimp and caper butter
Roasted black bream, butterbeans and parsley, chorizo crust tempura tiger prawn
Parmesan and ricotta gnocchi, squash, sage and pine nuts (v)
Bluemin white wellington, garden spinach, truffle and artichokes (v)
Braised beef cheek, honey roasted vegetables, raccalette potatoes
Roasted local pork fillet, red cabbage, roasted apple, pancetta pomme Anna, clove and honey jus
Fillet of beef wellington, fine beans, creamed potato, truffle and port jus (sup)
Pot roasted breast of chicken, creamed savoy and chestnuts, wild mushroom cream, fondant potato
Roasted rump of lamb, braised shoulder, dauphinoise potatoes, tomatoes and basil
Roasted sirloin of local beef, truffle Yorkshire pudding, duck fat potatoes, seasonal greens

Dessert

Lemon tart, garden raspberry sorbet, orange tuile
Chocolate marquise, salted caramel ice-cream, caramel cream
Baked pineapple and duck egg Brule, coconut biscuit and passion fruit sorbet
Baileys cheesecake, white chocolate and berry compote
Strawberry and mascarpone mousse, pistachio cake, lime and butter milk sorbet
Chocolate tart, cherry ice-cream, candied smoked hazelnuts
Sticky toffee pudding, toffee sauce, vanilla bean ice cream
Selection of Yorkshire cheeses, grapes and chutney (sup)