

# CLARK'S

## Canapes

Selection of seasonal bites

## Starters

### **Butternut squash and onion veloute**

Aged parmesan

~

### **'Caprese Salad'**

mozzarella, parsley oil cured tomatoes, basil, pomegranates (v)

~

### **King prawn cocktail**

Tradition garnish

## Main

### **Roasted Yorkshire Wold chicken breast wrapped in streaky bacon**

Pommes anna, greens and diane sauce

~

### **Slow cooked Yorkshire pork belly**

Apple and vanilla, crushed baby potatoes, smoked garlic greens, roasted jus

~

### **Chestnut mushroom and roasted beetroot pearl barley risotto**

Vegetarian parmesan tuile (v)

### **28 day dry-aged Yorkshire beef fillet**

Buttered pommes anna, spinach, black peppercorn cream sauce

( Supplement £10 pp)

## Afters

### **A 'Yorkshire mess'**

English strawberries, meringue and madagascan vanilla chantilly cream

~

### **Pinacolada Upside down 'cheesecake**

Mango, pineapple and rum, coconut sorbet

~

### **Chocolate 'pots'**

Spiced ginger bread crumb, raspberries

£65 per person.

The group are requested to choose 1 of the each courses