CLARK'S

* RESTAURANT CLASSICS MENU *

CANAPES

Selection of seasonal bites to tantalise your taste buds!

BREAD

Warm seeded sourdough bread and seaweed butters

STARTERS

'Caprese Salad'
mozzarella parsley oil cured vine tomatoes, basil, pomegranates (v)

~

Arrancini
Truffled mayonnaise and aged gran duca parmesan

~

Lindisfarne oyster
Soy, ginger, star anise, 5 spice and limes (2 per person)

~

Bridlington brown crab
Lightly spiced mango, creme fraiche and coriander, cucumber 'spaghetti' (seasonal)

~

Home cured lemon and herb gravlax of salmon
Watercress, granny smith, soused onions, fresh pea shoot salad

~

Ceviche of line-caught seabass
citrus, radishes, soused red onions, pink pepper corns and coriander (seasonal)

~

Tartlet of 'whipped' chicken liver and brandy parfait
Pineapple gel, candied walnut 'granola'

~

Yorkshire ham hock and pea terrine
Celeriac remeloude, honey pickled vegetables

Organiser chooses 1 starter for the party,
vegetarians permitted to choose a different dish

*** Dietary requirements must be announced upon initial enquiry to allow us to make necessary precautions, due to traditional cooking methods we cannot cater for vegans***

CLARK'S

MAINS

26 day dry-aged Yorkshire fillet of grass fed beef
Roasted pommes anna, star-ansie braised carrot, burnt onion puree

~

Roasted Yorkshire Wold chicken breast
Roasted pommes anna, greens, classic diane sauce

~

Roasted rump of lamb
Dauphinose potatoes, green beans, minted pearl barley broth

~

Venison Loin
Green lentil and root vegetable stew, pumpkin 'crumble' (seasonal)

~

Grass fed local beef 'bourguignon'
Chive pomme puree, root vegetable stock gravy

~

Roasted duck breast
Glazed with blossom honey and aromatic seeds
French style peas and baby potatoes, rich red wine and redcurrant sauce

~

Roasted North Sea cod
Yorkshire cheddar rarebit, spinach, new potato and caper salad with creme fraiche

~

Line caught fish pie
Glazed 'Duchess' potatoes, star anise butter braised carrots and kale

~

Beetroot 'Orzotto'
chestnut mushroom and truffle oil sauce, vegetarian parmesan (v)

Organiser chooses 1 starter for the party,
vegetarians permitted to choose a different dish

*** Dietary requirements must be announced upon initial enquiry to allow us to make necessary precautions, due to traditional cooking methods we cannot cater for vegans***

CLARK'S

AFTERS

What a mess!
Preserved strawberries, meringue and madagascan vanilla chantilly cream

~

Pinacolada Upside down 'cheesecake'
Mango, pineapple, mint and rum, coconut sorbet

~

Tonka Bean Creme Brulee
Raspberries and tuille biscuit

~

Dark chocolate tart
Vanilla ice cream and strawberry gel

~

Cheese and biscuits
Grapes, celery, apples and chutney

~

Seasonal fruit crumble in redcurrant and star anise
Vanilla custard

~

Sticky toffee pudding
Toffee apple caramel sauce and fresh vanilla custard

Organiser chooses 1 starter for the party,
vegetarians permitted to choose a different dish

*** Dietary requirements must be announced upon initial enquiry to allow us to make necessary precautions, due to traditional cooking methods we cannot cater for vegans***

CLARK'S

~ SHARING BUFFET MENU ~

FRESHLY PREPARED SANDWICHES

Coronation chicken
Cheese savoury
Local ham

SAVOURY BAKES

Homemade sausage rolls glazed with seeds
Award winning local pork pies
Homemade quiches: lorraine and cheese and onion

SALADS

Coleslaw
Pasta and green herb pesto (contains nuts)
Italian style green leaf

SWEETS

(Choose 1)

Dark chocolate tart
Lemon drizzle cake

*** Dietary requirements must be announced upon initial enquiry to allow us to make necessary precautions, due to traditional cooking methods we cannot cater for vegans***