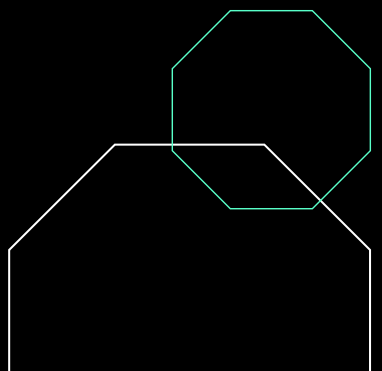


CONFERENCE & EVENTS MENU



MENU

Royal Armouries Taste is the award-winning culinary partnership. Renowned for creating and delivering an exceptional guest dining experience. Based on our core principles of quality, innovation and service we always aim to exceed our clients' expectations whatever the size of the event.

Whether you need breakfast in the morning, a lunch to suit your networking requirements or a sit-down dinner, we have all bases covered that will enhance the event experience.

All dishes on the menu will be created fresh and in-house on the day of the event by our Head Chef John Brodie and his team, who work with the best organisations to promote great British and international ingredients.
















We believe the global food industry has a responsibility to do more for the planet, the teams we work with and the communities we work in. We are constantly evolving and driving change within our catering service to provide a point of difference for your event.

We aim to create a more sustainable menu by increasing the amount of vegetarian and vegan dishes available. We also offer a reduced sugar range and have fully trained allergen champions to support your delegates dietary needs. We work in partnership with you to guarantee the success of your event.



SUSTAINABILITY

We have recently introduced a carbon label, Foodsteps, to help our guests understand the impact of their food choices. Foodsteps measure the impact of all stages of a food's life cycle and allocate a carbon budget measured in kilograms of carbon dioxide equivalent per kilo (kg CO₂e/kg) or more simply, carbon intensity. It includes an A-E carbon rating, where A is very low and E is very high.

Carbon label	CO ₂ per serving	Equivalent to...	
	0.36kg	 46 phone charges /	 1.6 miles driven in a car
	1.01kg	 110 phone charges /	 4.3 miles driven in a car
	1.35kg	 167 phone charges /	 5.8 miles driven in a car
	4.71kg	 600 phone charges /	 20 miles driven in a car
	10.03kg	 1279 phone charges /	 44 miles driven in a car

Foodsteps

Foodsteps uses life cycle assessment data to calculate the greenhouse gas emissions from food across its life. This is done for every dish on our menu, individually. The assessment takes into account the impact of emissions sources from all life cycle stages of the process of producing and consuming food: farm, processing, packaging, transport, retail, end-mile, cooking and food waste.

We hope labelling system will help raise awareness of how food production and meal choices affect climate change, and encourage those booking events with us to think about sustainability when choosing their menus.

Food waste

We have implemented systems and policies to avoid and reduce organic waste. We have identified where our food and organic waste is being generated and have set targets for its reduction. Food waste is weighed and then goes for anaerobic digestion.


We also donate surplus food via Olio, the local sharing app. Food is collected from National Railways Museum twice a week by volunteers trained in food safety and redistributed in the local community via the app, helping us reduce food waste in a meaningful way.


- › [More information on our work towards environmental and social sustainability.](#)

HOT DRINKS


We only use coffee that is fair trade and made using traditional roasting and blending methods.

Our premium quality Arabica beans have a dark and intense roast which produces a rich dark chocolate and caramel flavour with a hint or roasted hazelnuts, perfect when blended with milk.

Tea and coffee 35kcal  **£2.70**
freshly brewed fairtrade coffee and a selection of fairtrade tea and herbal infusions


Tea, coffee and Cookies 125kcal  **£3.20**
freshly brewed fairtrade coffee, a selection of fairtrade tea and herbal infusions, freshly baked cookies


Fairtrade hot chocolate 282kcal  **£2.85**

The even scrummier hot chocolate **£3.95**
Fairtrade hot chocolate with whipped cream and marshmallows 429kcal 

Why not add...

Freshly baked chocolate chip cookies **£1.20**
258kcal 

Ever so tempting brownie boards **£3.50**
237kcal 
farmhouse boards of brownie chunks in 3 different flavours

Yoga bunny station 458kcal  **£3.85**
harvest cereal granola bars, muesli and fruit bakes, flapjacks **(h)**



JUICES, PRESSES & SOFTS

Jugs of fresh fruit juices (per litre) (pb) £4.50

a choice of: orange, apple, grapefruit, tomato, pineapple or cranberry

Blended juices by the jug (per litre) (h)(pb) £5.00

- orange, apple and cranberry
- apple pressé and elderflower
- cloudy apple and pomegranate finished with soda

Jugs of homemade lemonades (per litre) £4.00

- cloudy lemonade
- lemon and basil
- peach purée blended with lemonade
- morello cherry muddled with homemade lemonade

Large pop top bottles of infused waters £3.50

- lemon and lime
- cucumber, apple and mint
- orange, lemon and Thai ginger

Smoothie station (h)(pb) £3.70

a selection of seasonal fruits blended with apple juice;

- son of a 'peach-er' man
- ginger ninja
- berry go round
- acai dream

'Old School' milk shakes £3.70

mini milk bottles with striped straws
skinny Oreo cookies & cream, go bananas
and vanilla fudge

Spring water £3.50

a choice of still or sparkling (750ml)




BREAKFAST

British bakery basket 277kcal  **£2.70**


A selection of freshly baked breakfast pastries

Selection of mini Danish pastries 157kcal  **£2.30**


Selection of traditional and seasonal fruit pastries

Mini muffins 473kcal  **£2.90**

Lemon and poppy seed, blueberry, triple chocolate, raspberry and white chocolate

'Luxe' English breakfast baps 431kcal  **£4.95**

Freshly baked traditional baps filled with your choice of Cumberland sausage, British bacon or fried free range egg (1 bap per person) served with pop top bottles of brown and red sauce

Seasonal cut fresh fruit platter (pb) (h) 81kcal  **£3.25**



BREAKFAST STATIONS

The Continental morning start **£15.00**

861kcal 

This yummy breakfast platter comes with a selection of freshly baked breakfast goods served with a selection of jams and preserves, our seasonal fresh fruit platter, natural yoghurt, fresh fruit juice and freshly brewed fairtrade coffee, tea and infusions

The 'oh so good & healthy' breakfast **£19.00**

986kcal 

This healthy and delicious platter comes with freshly baked multi grain croissants and low fat spread, multi grain bagels with cottage cheese and chives, home roasted organic oat and 5 seed granola with low fat yoghurt, dried fruits, seasonal fresh fruit platter, fresh fruit juice and freshly brewed fairtrade coffee, tea and infusions **(h)**

Now 'that's what we call' a full English **£21.50**

1340kcal 

Warm freshly baked breakfast goods served with

- jams and preserves,
- cumberland sausage
- crispy British back bacon
- scrambled free range eggs
- grilled tomatoes
- pan fried field mushrooms
- sautéed potatoes
- baked beans
- freshly prepared seasonal fruits
- a choice of fruit juices
- fairtrade coffee, teas and infusions

Minimum number of 20

LUNCH & GRAZING MENUS

The working lunch (h) 1078kcal **£13.50**

A selection of freshly baked breads, three pieces per person, all lavishly filled with our seasonal selection of meat, fish and vegetarian fillings with kettle crisps, seasonal fresh fruit, freshly brewed fairtrade coffee, tea and infusions and our 'knowledge' bar

The 'luxe' working lunch (h) 1430kcal **£18.00**

A selection of freshly baked breads, three pieces per person, all lavishly filled with our seasonal selection of meat, fish and vegetarian fillings with kettle crisps, 2 items of chefs' choice light bites, seasonal fresh fruit, freshly brewed fairtrade coffee, tea and infusions and our 'knowledge' bar

Seasonal heart warming soup stop **£4.20**

148kcal 

Freshly made soup using seasonal locally sourced ingredients served with warm chunky cuts of home baked breads. **(v) (pb) (h) (ve)**

Only available as an addition to a lunch or buffet menu.



URBAN PICNICS

The great British picnic **£17.10**

One per person

Day at the Park 271kcal

Char grilled chicken thigh, pork pie, keens cheddar, balsamic onions, honey roast ham

Seaside picnic 623kcal

Potted mackerel and home cured salmon, dill, yoghurt, roasted beetroot and crispy flatbread

Super food salad 328kcal

Grilled broccoli, peas, cucumber, avocado, quinoa, feta, fresh mint and parsley, toasted seeds, vinaigrette **(v) (h) (pb)**

Mezze box **£17.10**

One per person

The meat box 1006kcal

A selection of cooked and cured meats, marinated tomatoes, buffalo mozzarella, olives, stuffed vine leaves and flatbread **(h)**

The veg box 1012kcal

A selection of sliced plum tomatoes, buffalo mozzarella, olives, stuffed vine leaves, balsamic onions, marinated artichokes, hummus and flatbread **(v) (pb) (h)**

Sandwich grab bag 927kcal **£13.50**

Sandwich, crisps, whole fruit, 'knowledge' bar, fruit juice or water

FINGER BUFFET



OPTION 1

Sandwiches and 3 light bites **£19.50**
(including vegetarian option)

OPTION 2

Sandwiches and 3 light bites & dessert **£22.50**
(including vegetarian option)

A selection of sandwiches, baguettes, bagels and wraps, all lavishly filled with our seasonal selection of meat, fish and vegetarian fillings

Includes two salads

Red cabbage slaw, carrot & spring onion & Mixed leaf salad with vine tomato & cucumber Average 533kcal

(Upgrade to a hot sandwich, based on one sandwich per person with three options on page 10 for £3.95)

Light Bites

Choose 4 items

- Goats cheese & red onion tart 404kcal
- Curried cauliflower florets 216kcal
- Pea & mint tart with crème fraîche custard 269kcal
- Mediterranean vegetable & halloumi skewers 150kcal
- Welsh rarebit with Yorkshire ale & cheddar cheese 83kcal
- Korean BBQ chicken wings 103kcal
- Naanza pizza tandoori chicken 401kcal
- Cheesy garlic focaccia bites 233kcal
- Mexican beef empanadas 456kcal
- Thai fishcakes 157kcal
- Mini burger sliders 276kcal
- Mini pie selection 206kcal
- Prawn lemongrass skewer 16kcal
- Vegetable gyoza 79kcal
- Lamb kofta with mint yoghurt 78kcal

Sweet tooth desserts

- Chocolate and orange pots with sablé biscuit 211kcal
- Selection of cupcakes 439kcal
- Millionaires shortbread 316kcal
- Healthy flapjack bars 225kcal
- Seasonal fruit trifle 250kcal
- Chocolate éclair 163kcal
- Mini victoria sponge 136kcal
- Mille feuille 212kcal
- Seasonal fruit tarts 167kcal
- Cherry bakewell 159kcal

HOT BOX











Our new box menu is a number of dishes freshly prepared and pre-boxed by our Chefs. Boxes are given out to your guests as they break, eliminating any queues whilst providing a unique and delicious lunch option.

Our box food concept is completely sustainable, made from recycled materials which we collect during the lunch service, wash and send on to be recycled further.




2 bowls per person **£19.95**
(including vegetarian option) & dessert

3 bowls per person **£22.50**
(including vegetarian option) & dessert






From the farm

- Chicken fricassee with tarragon, mushrooms, new potatoes and broccoli 330kcal 
- Jamaican jerk chicken with scotch bonnet, coriander & steamed rice 456kcal 
- Slow cooked lamb tagine with chickpea, apricot & cous-cous 922kcal 
- Beef bourguignon, bacon, onions, mushroom & roast potatoes 756kcal 
- Beef goulash, tomato, pepper, coriander & steamed rice 242kcal 
- Steak & ale pie with a short crust pastry with mashed potato & peas 326kcal 
- Lamb hot pot, roasted root vegetables, sliced potato 349kcal 
- Malaysian chicken & potato curry with coriander and crispy onions 330kcal 
- Cumberland sausage, new potatoes, broccoli, caramelised onion gravy 528kcal 
- Pulled beef chilli con carne, buttered rice, sour cream & chive tortilla chips 885kcal 










From the sea

- Prawn, cod & salmon fish pie topped with parsley mash 243kcal 
- Penang prawn curries with coconut, mixed peppers & steamed rice 271kcal 
- Prawn, mussel, chorizo paella with parsley & saffron 369kcal 

From the field (v)

- Thai green vegetable curry with lime, coconut, chilli & rice 171kcal 
- Roasted Mediterranean vegetables, penne pasta, black olive, shaved parmesan 239kcal 
- Basil gnocchi, roasted cherry tomato, courgette & pesto cream 546kcal 
- Forest mushroom stroganoff, pearl onions, paprika, gherkins & steamed rice 263kcal 
- Buddha bowl with tofu 543kcal 

Sweet tooth desserts (v)

- Vanilla and yoghurt cheesecake pots, raspberry and flapjack crumble 186kcal 
- Tonka bean pannacotta, sour cherries and ginger 244kcal 
- S'mores chocolate and peanut butter pots 337kcal 
- Mango and chilli compote, sticky rice pudding 126kcal 
- Blueberry and lime kulfi, toasted almonds 339kcal 
- Layered chocolate and mint mousse, chocolate shavings 184kcal 
- Banana and caramel torte, walnut bread crumb 332kcal 
- Honey and bay leaf pannacotta, burnt orange syrup 231kcal 
- Passion fruit chiboust 175kcal 

(v) vegetarian | (ve) vegan | (pb) plant based | (h) healthy
Our full list of dietary information can be found on page 19

Please speak to your event manager for more information.

BOWL FOOD



Please choose

4 bowls including 1 vegetarian dish £20.00pp

Please choose

5 bowls including 1 vegetarian dish £22.00pp

Allocation of 3 bowls per person

Add a dessert option **£4.00pp**

From the farm

- Cumberland sausage & mash, caramelised onion gravy 261kcal
- Pulled beef chilli con carne, buttered rice, sour cream & chive tortilla chips 590kcal
- Slow cooked lamb shoulder shepherd's pie 381kcal
- Chicken & ham, pie puff pastry lid
- Moroccan lamb tagine, apricot & almond COUSCOUS 616kcal
- Braised beef & mushroom in Guinness, bubble and squeak 324kcal
- Lamb Massaman curry, potatoes, fragrant jasmine rice 424kcal
- Classic Caesar salad, crispy bacon, croutons, anchovies 402kcal
- New potato salad, pulled ham hock, mustard dressing 202kcal
- Coronation chicken, rice salad, yogurt dressing 368kcal

From the sea

- Seafood paella, tiger prawns, chorizo, saffron rice 369kcal
- Salmon, cod & prawn pie, parsley mash 243kcal

- Penang prawn curry, coconut rice 271kcal
- Crispy cod goujons, chips, mushy peas 231kcal
- Squid ink risotto, crispy prawn 255kcal
- Italian fish stew, tomato & garlic bread 194kcal
- Smoked haddock, Welsh rarebit buttered leeks 192kcal
- Prawn cocktail, gem lettuce with bloody Mary sauce 40kcal
- Poached salmon, asparagus, pickled cucumber, dill mayo 242kcal

From the field (v)

- Butternut squash risotto, sage & goats cheese 185kcal
- Wild mushroom stroganoff, pearl onions gherkins buttery rice 202kcal
- Macaroni cheese, truffle & tomato 163kcal
- Basil gnocchi, roast cherry tomatoes, pesto sauce 249kcal
- Thai green vegetable curry, fragrant jasmine rice 171kcal
- Roasted root vegetable hot pot **(pb)** 135kcal
- Chinese leaf salad, lime dressing, toasted peanuts 64kcal





































Sweet tooth desserts (v)

- Banoffee pot with banana, salted caramel 188kcal
- Lemon posset, shortbread biscuit, berry compote 347kcal
- Coconut mousse, macerated pineapple, toasted meringue 191kcal
- Dulcey chocolate panacotta, mango salsa 398kcal
- Eton mess, English strawberries 372kcal
- Milk chocolate cheesecake, Turkish delight, dacquoise biscuit 277kcal

ADDITIONAL OPTIONS

























Hot Sandwiches £8.60

Why not upgrade your guests from lavishly filled sandwiches to our hot sandwich option?





















- Italian meatball, mozzarella, tomato ciabatta
715kcal    
- Spicy maple chicken, smokey bacon cob
402kcal    
- French toast with ham, cheese & mustard
302kcal    
- Char-grilled Mexican wrap, crunch vegetables, guacamole chipotle dressing 331kcal    
- BLT toasted croissant 513kcal    
- Naan roll, curried vegetables, paneer cheese
261kcal    
- Tuna sweetcorn melt toasted baguette 556kcal    
- Porchetta sub, stuffing, caramelised apple sauce
522kcal    
- Crispy salt & pepper tofu pockets, katsu curry sauce 338kcal    

Around the World Bowls £11.60

























Healthy Rice Bowls

- Brown rice tabbouleh 426kcal    
- Burrito bowl 200kcal    
- Kimchi fried rice 200kcal    
- Firecracker rice 489kcal    
- Quinoa and rice pilaf 650kcal    
- Nasi goreng 315kcal    

Ramen and Buddha Bowls

- Ramen bowl with tofu 305kcal    
- Ramen bowl with salmon 276kcal    
- Ramen bowl with chicken 276kcal    
- Ramen bowl with salmon 276kcal    
- Ramen bowl with beef 273kcal    

Vietnamese

- Buddha bowl with tofu 543kcal    
- Chicken pho 283kcal    
- Beef pho 296kcal    
- Pork belly pho 347kcal    
- Tofu pho 311kcal    
- Tiger prawn pho 302kcal    

AFTER-NOON TEA

The good ol' cream tea 640kcal   **£6.00**
Fruit or plain scone with strawberry jam and clotted cream



Calippo style ice lollies **£3.00**
Pimm's, strawberry and basil mimosa, lemon sherbet



Pie pops **£3.00**
Little sweet pastry treats with real fruit jam fillings

Buckets of 12 mini jam filled doughnuts 882kcal   **£14.00**

British favourites from the tea table **£3.50**
455kcal  
Fondant fancies, mini jam tarts, Eccles cakes, fruit loaf, Cherry Bakewell slices and Victoria sponge

SWEET TREATS!

'Pick n Mix' your own sweetie jars **£4.50pp**
507kcal  
Pop top jars of loose candy classics including dolly mixtures, jelly babies, wine gums, fizzy cola bottles, pear drops and sherbet fruits

Willie Wonka sweetie station **£3.00pp**
290kcal  
Wrapped and free flow candies including giant drum sticks, flying saucers, love hearts, fizzers, liquorice torpedoes, giant marshmallows and chocolate popping candy bars









Minimum 50 people



BAR SNACKS

Bar nibbles (Three items)

£4.95

- Marinated mixed olives 74kcal  
- Kettle crisps 86kcal 
- Chilli Rice Crackers 86kcal 
- Crunchy Pork Scratchings 68kcal 
- Goats Cheese & Black Pepper Popcorn 132kcal 
- Smoked Applewood cheese straws 151kcal 
- Sesame bread sticks 114kcal 



SUPPER MENUS

These packages are designed for a more relaxed supper solution post dinner

Sandwiches

£6.50

A selection of freshly baked breads, three pieces per person, equivalent to a round and a half, all lavishly filled with our seasonal selection of meat, fish and vegetarian fillings



The 'give me a smile' hog roast bun

£7.25

515kcal 

Succulent roast pork hand carved and served in soft rolls, sage and onion stuffing, apple sauce and our own HP style sauce



The darn good bacon rolls

£4.95

Freshly baked rolls filled with British bacon (1 roll per person) served with pop top bottles of brown and red sauce

Hot Dawg!

974kcal 

£6.75

Our own special recipe hot dog sausages served in subs or rolls (1 roll per person) with crispy street style onions and mustard served with pop top bottles of brown and red sauce

CANAPÉS

Choose from an array of canapés covering a broad range of dietary requirements






Please choose from the below options:

5 options based on 3 canapés per person £12.00
(including a vegetarian option),






6 options based on 4 canapés per person £16.00
(including a vegetarian option)

7 options based on 5 canapés per person £20.00
(including a vegetarian option)






From the sea

- Prawn cocktail cucumber cup 40 kcal 
- Smoked haddock beignets, mustard mayonnaise 240 kcal 
- Crispy fried crab arancini, smoked chilli jam 61 kcal 
- Mackerel pâté, horseradish cream 159 kcal 
- Salmon tartar, lemon creme fraiche 64 kcal 






From the farm

- Char-grilled beef yakitori 44 kcal 
- Glazed chicken & lemongrass meatballs, peanut dressing 70 kcal 
- Crispy pork belly, burnt apple puree 126 kcal 
- Croque monsieur, honey roast ham and Keen's cheddar 164 kcal 
- Chorizo & potato croquette, saffron mayonnaise 126 kcal 

From the field (v)

- Mushroom arancini, rosemary mayonnaise (v) 422 kcal 
- Crispy cones, cheese mousse, balsamic onions (v) 168 kcal 
- Stuffed cherry tomato, red pepper mousse, toasted hazelnut (v) 70 kcal 
- Broccoli lollypops, wasabi mayonnaise (v) 109 kcal 
- Compressed watermelon, whipped goat's cheese, sage crisp (v) 85 kcal 

Sweet tooth desserts








- Banoffee brownie (v) 85 kcal 
- Lemon meringue pie (v) 561 kcal 
- Biscoff cheesecake (v) 77 kcal 
- Orange curd tart (v) 563 kcal 
- Mini ice cream cones (v) 80 kcal 

DINNER STUDENT & CHARITY







Please choose one starter, one main course, one dessert and a vegetarian alternative for your guests

£33.50 per person + vat







Starter

- Ham hock terrine, piccalilli, pork popcorn 188 kcal   
- Roast onion panacotta, crispy shallots, chive dressing 267 kcal  
- Provencal vegetable terrine, aged balsamic dressing, black olive crumb, basil crisp 406 kcal  



Main Course

- Roast Cornfed Chicken, Smoked Onion Soubise, Confit Carrot, Crispy Chicken Skin, Truffle Sauce 871 kcal  
- 12 Hour cooked beef feather blade, ox cheek hash, king oyster mushroom, smoked bacon, pearl onions, red wine sauce 871 kcal  
- Barley risotto, salt baked celeriac, caramelised shallots, asparagus, pea puree 362 kcal  

Dessert

- Chocolate tart, passionfruit chiboust, toasted meringue, lime syrup 338 kcal  
- Raspberry parfait, lemon curd, almond biscuit, cookie crumble 461 kcal  
- Caramac chocolate torte, earl grey fudge, cinder toffee crunch 596 kcal  

Add tea and coffee 35 kcal   for **£2.60 per person**

Add tea, coffee and petit fours 125 kcal   **£3.85 per person**



SPRING/ SUMMER MENU

April – September

From £37.75 per person + vat

Starter

- Beetroot cured salmon, heritage beetroot salad, rosemary mayonnaise (£2.50 Supplement) 346 kcal
- Compressed watermelon, whipped goat's cheese, smoked duck, pea cress salad (£1.50 Supplement) 424 kcal
- Pressed chicken & truffle terrine, caesar salad 220 kcal
- Smoked haddock fish cake, leek fondue, poached egg, hollandaise sauce 364 kcal
- Herdwick lamb croquette, corn purée, fresh mint, smoked almond pesto 418 kcal
- Cherry tomato confit, crispy puff pastry, parmesan custard, basil pesto, olive crumb (£1.00 Supplement) 370 kcal
- Summer vegetable tart, butternut squash, broad beans, peas, white balsamic jelly, truffle dressing (£2.00 Supplement) 406 kcal
- Roast onion panacotta, crispy shallots, chive dressing 267 kcal

Main Course

- Roast Cornfed Chicken, Smoked Onion Soubise, Confit Carrot, Crispy Chicken Skin, Truffle Sauce 871 kcal
- Pavé of beef sirloin, caramelised carrot purée, twice cooked sarladaise potatoes, spring greens, ox cheek arancini (£2.00 Supplement) 977 kcal
- Pork tenderloin saltimbocca, caramelised shallots, carrot purée, potato & almond croquette, marsala jus 627 kcal



- Herdwick lamb rump, lamb boulangère, minted pea purée, lamb gravy (£1.50 Supplement) 635 kcal
- Five spiced mallard duck, confit leg spring roll, pineapple relish, pak choi, oyster sauce (£2.50 Supplement) 250 kcal
- Seared halibut, pickled mussels, cucumber, dill yoghurt, spinach, rosti potato (£4.00 Supplement) 365 kcal
- 12 Hour cooked beef feather blade, ox cheek hash, king oyster mushroom, smoked bacon, pearl onions, red wine sauce 871 kcal
- Curried cauliflower steak, crispy vegetable tempura, bombay potatoes 216 kcal
- Forest mushroom, spinach pithivier, carrot purée, tender stem broccoli 631 kcal
- Charred grilled aubergine, dukkha spiced courgette, roast tomato, petite ratatouille, walnut pesto, basil oil 346 kcal

Dessert

- Chocolate tart, passionfruit chiboust, toasted meringue, lime syrup 338 kcal
- Strawberry shortbread, white chocolate ganache, diplomat cream, pistachio crumb 515 kcal
- Butterscotch mousse, caramelised banana, banana loaf, toffee popcorn 718 kcal
- Roast peach, sweet mascarpone, hazelnut praline 507 kcal
- Raspberry parfait, lemon curd, almond biscuit, cookie crumble 461 kcal
- Caramac chocolate torte, earl grey fudge, cinder toffee crunch 596 kcal
- Custard mousse, cookie crumble, poached rhubarb compote 718 kcal













AUTUMN / WINTER MENU







October – March













From £37.75 per person + vat

Starter













- Cured salmon, sweet chilli yuzu, scorched cucumber, coconut yogurt, toasted sesame seed (£2.40 supplement) 180 kcal  
- Caramelised onion tarte tatin, feta crumble, rosemary and garlic mayonnaise 790 kcal  
- Provencal vegetable terrine, aged balsamic dressing, black olive crumb, basil crisp 406 kcal  
- Forest mushroom parfait, pickled artichoke, sourdough, mushroom ketchup 295 kcal  
- Smoked chicken and ham hock terrine, piccalilli, parsnip crisps, confit tomato 188 kcal  
- Broccoli and stilton tart, beetroot confit, caper berries, aromatic herbs (£2.40 Supplement) 677 kcal  

Main course

- Roasted cod loin, pak choi, burnt leek, japanese curry sauce, puffed rice (£4.00 Supplement) 549 kcal  
- 12 Hour cooked beef feather blade, ox cheek hash, king oyster mushroom, smoked bacon, pearl onions, red wine sauce 871 kcal  

- Herdwick lamb rump, potato, and lamb boulangère, minted pea puree (£1.50 Supplement) 635 kcal  
- Roasted yorkshire beef, black pudding, parsnip gnocchi, cavell nero, oxtail gravy. (£2.00 Supplement) 750 kcal  
- Free range chicken, lyonnaise potato, caramelised garlic, carrot fondant, porcini cream 871 kcal  
- Pork tenderloin, slow cooked pigs' cheek croquette, seared cabbage hearts, stroganoff sauce, apple puree 957 kcal  
- Tomato risotto, dukkha spiced courgette, roasted shallots, pesto dressing 544 kcal  
- Honey roasted aubergine, sweet potato cake, romesco sauce, toasted hazelnut 569 kcal  

Dessert

- Apple and maple syrup cheesecake, green apple puree, caramelised pecans 484 kcal  
- Clementine mousse, peanut brittle, chocolate tuille, orange blossom syrup 558 kcal  
- Blackberry yogurt parfait, milk jelly, sesame wafer 264 kcal  
- Hibiscus and passion fruit cremeux, buttermilk custard, chocolate soil, honeyed almonds 500 kcal  
- Hazelnut and brown butter tart, poached pear, sweet mascarpone 673 kcal  
- Chocolate and mint marquise, cherry compote, chocolate wafer 489 kcal  

YORKSHIRE

A 7 Course Yorkshire tasting menu to wow your guests at any occasion

£85.00

Snack

- Timothy Taylors beer battered monkfish cheek, pommes Anna chip, pea puree, sea salt scraps, sea herbs.
- Yeast roasted cauliflower and sweet onion tartlet, moorland Tomme 'whip', black garlic **(v)**

Tea

- Shorthorn beef tea, pickled ox tongue, malt vinegar jellies, grelot onions, brassicas
- Tomato consommé, parmesan beignets, basil crisp, compressed cucumber **(v)**

From the sea

- House cured North sea halibut tartare, pommery mustard, pickled Whitby cockles, 63 degrees egg yolk, Lindisfarne oyster cream, scallop roe sprinkles.
- Eggy bread, girolles, pea's, smoked egg yolk, mushroom dashi butter **(v)**

From the sky

- Hay smoked Goosnargh duck, malt loaf cannelloni, roasted Yorkshire rhubarb, teriyaki sauce
- Dukkah spiced heritage carrot, tahini crème fraiche, coriander shoots **(v)**

From the farm

- Confit lamb shoulder hot water crust pie, lamb fat - cooked carrot, boulangere potato terrine, barbequed kale & salted anchovies.
- Salt baked celeriac, shaved truffle, medjool sticky date ketchup **(v)**

Dessert

Pontefract cake pannacotta, Yorkshire rhubarb and parkin crumb. **(v)**

Cheese

Whipped blue Wensleydale 'cheesecake' warm digestive biscuits, Muscat grapes and Pedro Ximenez jelly **(v)**



ALLERGEN INFO

Do you have a food allergy or intolerance?

We provide allergen information on the 14 major allergens. Please speak with your sales co-ordinator and details of allergens in any of our dishes can be provided for your consideration.

At your event there will be an Allergen Folder located at all buffet stations on your event catering floor to make delegates aware of all allergens contained in your chosen menu and help them make an informed decision.

Allergen Information

Please note, as with every catering establishment, there is always a potential for cross-contamination to occur. While we endeavour to prevent this as far as possible, the nature of an allergen means we cannot fully guarantee that cross-contamination may not have occurred. We encourage our customers with food allergies and intolerances to let our staff know so we can better cater for them. We are happy to provide further detail on ingredients and how they were handled to allow you make an informed decision as to whether or not the food is suitable for you.

Cereals containing gluten	Sesame seeds
Nuts	Peanuts
Crustaceans	Sulphur dioxide & sulphites
Celery	Soya beans
Eggs	Lupin
Mustard	Milk
Fish	Molluscs

If you have any concerns, please speak to a member of staff.