



LUNCHEON

Canapés

Yorkshire Fettle, Heirloom Tomato and Fresh Basil Tartlet Confit Duck Rilette,
Toasted Brioche & Red Onion Jam

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Twice Baked Wensleydale Cheese and Chive Souffle
Tricolour Beetroot, Apple and Walnut Salad, Herb dressing

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Duo of Slow Roasted Yorkshire Pork Belly & Loin
Creamed Pommery Mustard Potato, Roasted Ribston Apple,
Braised Heritage Carrot, Cider Jus

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The Great British Cheeseboard,
served with Allen's Chutney and Artisan Biscuits

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Milk Chocolate and Orange Blossom Torte
Homemade Honeycomb, Grand Marnier Cream, Salted Caramel

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Freshly Brewed Coffee
Selection of Aballu Artisan Petits Fours