



THICKET PRIORY
NORTH YORKSHIRE

Pre Wedding Evening Food

PLEASE CHOOSE 3 ITEMS FROM OUR MENU

MEATS

CONFIT DUCK LEG, SERVED WITH GREENS AND A SPICED PLUM SAUCE

PORK FILLET MEDALLIONS WITH GLAZED APPLE, LEEKS AND A CREAMY DIJON SAUCE

ROAST CHICKEN, SHITAKE MUSHROOMS, BABY ONIONS, BACON LARDONS, TARRAGON AND RED WINE JUS

SAUTE OF CHICKEN BREAST WITH RED ONIONS PEPPERS, PLUM TOMATOES AND OLIVES

BRAISED BEEF COOKED WITH GUINNESS, SHALLOTS AND ROOT VEG, HORSERADISH DUMPLINGS

HERB CRUMBED CHICKEN SUPREME WITH A GARLIC AND CAPER BUTTER

THAI CHICKEN CURRY WITH SPINACH PAKORAS

FEATHER BLADE STEAK WITH MUSHROOMS AND BACON, PARMENTIER POTATOES

CHICKEN, CHORIZO AND SWEET CORN RISOTTO,

HERB OIL PORK STROGANOFF WITH CREME FRAICHE

TAGINE OF LAMB, MOROCCAN SPICED COUS COUS

GLAZED BELLY PORK, PARMA HAM AND HOLLANDAISE, SPICED TOMATO SAUCE

BEEF RUMP STEAK STROGANOFF

GENTLY COOKED BEEF CHEEKS WITH WOODLAND MUSHROOMS AND STILTON

FISH

SMOKED HADDOCK COD AND PRAWN THERMIDOR, GRUYERE GLAZED PUFF PASTRY

SALMON HADDOCK AND KING PRAWN PIE, HERB MASH

SPICED SALMON FILLET WITH HARISSA AND LIME

FILLET OF COD, PARMA HAM AND BASIL, TOMATO JUS

BAKED HADDOCK, RAREBIT GLAZE, LOBSTER BISQUE

VEGETARIAN

STUFFED PORTOBELLO MUSHROOMS WITH BLUE CHEESE SPINACH AND PIMENTO, HERB CRUMB

SWEET POTATO COURGETTE AND LENTIL DAHL WITH NAAN BREAD

CROTIN OF GOATS CHEESE WITH BASIL AND TAPENADE WRAPPED IN FILO, CHILI JAM SAUCE

WILD MUSHROOMS WITH PAPRIKA, MUSTARD TARRAGON AND BRANDY

MED VEG AND BRIE LASAGNE

ALL SERVED WITH FRESHLY BAKED BREADS AND YORKSHIRE BUTTER GREEN VEG BRAISED RICE ROASTED

NEW POTATOES WITH THYME AND ROCK SALT

PRICED AT £24.00 PLUS VAT WITH SERVING STAFF

