

YMC MENU CHOICES 2023-2024

Two Course Menu - £20.50 per person

Three Course Menu - £23.00 per person

All servings are served with a selection of Freshly-baked Bread & Butter

Starters:

Field Mushroom, Chorizo, Black Pudding Stack & Rocket
Deep Fried White Fish Goujons & Tartare Sauce
Crab and Prawn Timbale & Lemon Dressing
Tomato Bruschetta, Crumbled Feta & Balsamic Dressed Leaf Salad
Smoked Mackerel and Horseradish Mousse on a Baked Croute
Duo of Melon & Parma Ham
Chicken Liver Pate, Red Onion Chutney & Baked Croute
Onion Bhaji, Mango Chutney & Mixed Leaf Salad
Homemade Soup of the Day

Soups:

Carrot & Coriander
Mushroom & Tarragon
Roasted Cauliflower & Blue Cheese
Roasted Pepper & Tomato
Broccoli & Stilton
Roasted Root Vegetable & Black Pudding

Main Course:

Braised Blade of Beef, Braised Carrot, Horseradish & Chive Mash
Beef Stew and Dumpling served with Creamy Mash
Pat's Old English Sausages, Creamy Mash & Onion Gravy
Roast Loin of Pork, Stuffing, Roast Onions, Creamy Mash & Sage Jus
Pan-fried Pork Steak, Peppercorn Sauce & Creamy Mash
Braised Pork Shoulder, Crackling, Wholegrain Mustard Mash & Pan Jus
Pan-fried Chicken Supreme, Pig in Blanket, Sage & Onion Stuffing
Creamy Mash & Pan Jus
Roast Rump of Lamb, Minted Mash & Red Currant Jus, (£1 supplement)
Lemon and Basil Baked White Fish, Creamy Mash & Parsley Sauce
Baked Salmon, Sauté Potatoes & Hollandaise Sauce
Ratatouille Stuffed Aubergine with Goat's Cheese, Tomato & Basil Sauce
& Sauté Potatoes

*All the above are served with Seasonal Greens, Carrots & Peas
& Roast Potatoes*

All the below are served with accompaniments as stated:

Beer-Battered White Fish, served with Chips, Peas and Mushy Peas
(max. 25 covers)
Chicken and Mushroom Pie, Chips or Creamy Mash, Peas & Carrots
Steak and Kidney Pie, Chips or Creamy Mash, Peas & Carrots
Faggots, Onion Gravy, Creamy Mash, Peas & Mushy Peas
Vegetable Lasagne, served with Salad, Chips & Peas
Chicken and Spinach Balti, served with Naan Bread, Rice & Chips
Paneer and Spinach Balti, served with Naan Bread, Rice & Chips

Alternatives Menu

Starters:

Melon
Tomato Soup
Halloumi Fries, Red Onion Chutney
Mushroom Mousse, Toasted Croute.

Mains:

Fish:

Lemon Baked White Fish & Salsa
Baked Salmon & Parsley Cream

Vegetarian:

Paneer and Spinach Curry with Basmati Rice
Vegetarian Sausages, Mash & Large Yorkshire Pudding
Vegetarian Lasagne
Spinach and Ricotta Tortellini, Tomato & Basil Sauce
Baked Macaroni Cheese

Vegan:

Chickpea and Spinach Curry, Basmati Rice
Mixed Bean Chilli and Rice
Couscous Stuffed Pepper and Salsa
Sausage and Mash
Tomato and Basil Pasta Bake

Sweets:

Carrot Cake
Passion Fruit Cheesecake
Mixed Berry Compote Eton Mess
Sherry Trifle
Cheese & Biscuits

Please choose Cream, Custard or Ice Cream with one of the following:

Warm Apple Pie
Traditional Bread Pudding
Warm Rhubarb Pie
Caramelised Pears & Crumble Topping
French Apple Tart
Chocolate & Orange Brownie

Cheese & Biscuits as an alternative or as an extra course

All meals include Coffee/Tea & Mints

*Please choose one (1) Starter, one(1) Main and one(1) Sweet
or for Two-Course, one (1) Starter & Main or one(1) Main & Sweet*

Your choices should be filled out on the the Festive Board Order Form which can be downloaded from the 'Resources' menu on the website.
Please email completed Order Form to Nikki with the estimated numbers and preferred Table Plan ten (10) days prior to the meeting. Final numbers and further additional requests should be sent to Nikki no later than seventy-two (72) hours before the meeting.

**Our Kitchen is multi-purpose use, where nuts, peanuts, milk, soya, celery, mustard, lupin, eggs, fish, molluscs, crustaceans, cereals containing gluten and sesame seeds are used throughout.*

Please, if necessary, inform a member of staff of any further allergies not previously given on the Order Form.