

# CRATHORNE HALL

HOTEL  
YARM, NORTH YORKSHIRE

## Private Dining Tasting Menu

### **Pressed terrine of chicken & Yorkshire ham**

Pickled carrot, whole grain mustard mayo

**Wine Pairing** – Spy Valley, Sauvignon Blanc, Marlborough, New Zealand  
Punchy gooseberry and elderflower from one of New Zealand's most acclaimed producers.

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### **Seared Scottish scallop**

Black pudding bon bon, cauliflower

**Wine Pairing** – Pouilly Fume Les Berthiers Claude Michot, Loire, France.  
Demure and restrained Sauvignon Blanc with characteristic flinty tones.

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### **Mandarin sorbet**

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### **Slow-cooked sirloin of Yorkshire beef**

Braised feather blade, carrot, red cabbage, creamed potato

**Wine Pairing** – Journeys End Single Vineyard Shiraz, Stellenbosch, South Africa  
Deep ruby red, milled black pepper, clean leather, a touch of vanilla and juicy fruit.

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### **Assiette of Crathorne apple**

Apple cake, apple sorbet, apple parfait, iced tea granita

**£65 per person**

**£50 per person (excluding wine pairing)**

*Hand*PICKED  
HOTELS

**A discretionary service charge of 10% will be added to your bill.**

This is a sample menu and subject to change. All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team. Prices are inclusive of VAT at current rate.

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## **Private Dining Buffet Menu**

A private two course buffet to include

### **Build your own pizza station**

Your very own Chef in the room to assist building your own personalised pizza, choosing from a selection of toppings that will be stone baked in the room for you to enjoy fresh out of the pizza oven.

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### **Charcuterie platter**

Chorizo, salami, Yorkshire ham, house pâté, olives, sun-blushed tomatoes, deep-fried Durham camembert

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### **Breads & dips**

Garlic bread, malted bloomer, sourdough, hummus, oils, flavoured butters, sweet chilli sauce, garlic mayo

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### **Seafood platter**

Salt & pepper squid, tempura king prawns, mini moules mariniere, shellfish arancini, smoked salmon

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### **Salads**

Mixed leaf salad, Greek salad with feta cheese, chicken Caesar platter

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### **Build your own gelato ice cream Sundae station**

Chef will once again join you to help build your own ice cream Sundae, including a selection of ice cream flavours and toppings.

**£35 per person**

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**Private Dining Dinner Menu**

**To Start**

**Roast parsnip & coconut soup (ve)**

Curried onion bhaji

**Torched Mackerel**

Toasted sourdough, beetroot, orange & watercress

**Warm salad of Yorkshire ham**

Fried quail eggs & apple

**Whipped chicken liver parfait**

Pickled vegetables, brioche croutons

**Intermediate**

**Crathorne orchard green apple sorbet**

**Main Course**

**Slow-cooked sirloin of Yorkshire beef**

Braised feather blade, braised red cabbage, carrot

**Crispy Great Ayton belly pork**

Truffle mash, wilted greens, pancetta jus

**North Atlantic stone bass**

Creamed potato, tender stem broccoli, crispy leek, chive cream sauce

**Butternut squash gnocchi (ve)**

Squash purée, crispy kale, truffle

**Desserts**

**Chocolate fondant (v)**

Parsnip ice cream

**Warm treacle tart (v)**

Orange marmalade, crème fraiche ice cream

**Lemon cheesecake (ve)**

Vegan vanilla ice cream

**Local cheeseboard (v)**

Served with celery, grapes, apple chutney, biscuits, date & apple loaf

**£45 per person**