



WYNYARD HALL

Autumn & Winter Menu

Starters

Heritage Beetroots, Fresh Curd, Candied Walnut and Watercress
Spiced Butternut Squash Soup, Croutons and Coriander Oil
Duck Liver Parfait, Truffle Butter, Orange Marmalade and Toasted Brioche
Pumpkin and Pearl Spelt Risotto, Colstone Bassett Stilton and Crispy Sage
Ham Knuckle Terrine, Pease Pudding, Mixed Leaves and Toasted Sour Dough
Beetroot and Vodka Cured Salmon, Pickled Horseradish, Salsa Verdi
Iberico Ham, Celeriac Remoulade, Sour Dough Croutons and Lavage
Twice baked Three Cheese Soufflé

Mains

Roast sirloin of beef, Yorkshire pudding and seasonal vegetables
Corn Fed Chicken Breast Stuffed with Truffle Duxelle, Creamy Gratin Potato
and Fine Beans
Rump of lamb, Roast Butternut Squash, Fondant Potato and Crispy Kale
Roast pork Cutlet, Roasted Baby Carrots, Confit Shallot, Apple Compote & Sage
Gressingham Duck Breast, Puy Lentils, Smoked Pancetta, Apple and Pomme Anna
North Sea Cod, Samphire, Crushed Swede and Curried Mussels
Seared Halibut, Crushed Heritage Potatoes, Baby Leeks and Seaweed Butter Sauce

Desserts

Milk chocolate mousse, berry compote & honeycomb
Gooseberry and apple crumble, lavender ice cream
Lemon tart, scorched meringue & lemon jelly
Hazelnut panna cotta, spiced crumb & honey ice cream
Double chocolate brownie, chocolate sauce & orange mascarpone
Roasted pineapple, butterscotch sauce & pineapple sorbet
Strawberry and Vanilla Cheesecake with Chantilly cream and white chocolate
Selection of British and French Cheeses with Chutney, Grapes, Celery and Crackers

The options above are included in all packages.



WYNYARD HALL

Spring & Summer Menu

Starters

Oak Smoked Salmon Classic, Capers, Parsley, Egg and Horseradish Cream
Tomato and Red Pepper Soup with Basil Pesto
Asparagus, Poached Hens Egg and Hollandaise with Watercress
Ham Hock, Pea, Fresh Curd, Radish and Truffle Salad
Spring Chicken and Leek Terrine, Sweetcorn Relish and Toasted Sourdough
Smoked Haddock and Pearl spelt Risotto, Spring Onion and Laphroaig Whiskey
Heritage Tomato, Mozzarella, Chorizo and Rocket salad with Sherry Vinaigrette
Twice Baked Three Cheese Soufflé

Mains

Roast Sirloin of Beef, Yorkshire Pudding and Seasonal Vegetables
Corn Fed Chicken Breast Stuffed with Truffle Duxelle, Gratin Potato and Fine Beans
Venison Steak, Confit Shallots, Lardo wrapped Fine Beans, Roast carrots and Rosti Potato
Red wine Braised Beef Feather Blade, Grand Mere Garnish, Fine Beans and Mash Potato
Rump of Spring Lamb with herb crust, Minted Peas, Chantenay Carrots and Gratin Potato
North Sea Cod, Samphire, Crushed Swede and Curried Mussels
Hot Smoked Salmon, Potato Salad, Baby Leeks and Seaweed Butter
Watercress and Pearl Spelt Risotto, Roasted Courgettes, Confit Cherry Tomato and Black
Olive Crum
Pecorino Millefeuille, Young Vegetables, Pied Blue Mushrooms and Carrot Puree
Spinach and Ricotta Tortellini, Confit Tomatoes, Crispy Sage and Toasted Pine Nuts

Desserts

Apple Crumble and Ginger Ice Cream
Rhubarb and Vanilla Pavlova
Sticky Toffee Pudding and Vanilla Ice Cream
Vanilla Crème Brulee with Lemon Madeline
Chocolate Sponge, White Chocolate Cremeux and Raspberry Sorbet
Bitter Chocolate Truffle, Chocolate Financier and Cherry Sorbet
Strawberry and Vanilla Cheesecake with Chantilly cream and white chocolate
Selection of British and French Cheeses with Chutney, Grapes, Celery and Crackers
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Canapes

3-Choices £8.50 per person / 4-Choices £10.50 per person / 5-Choices £12.50 per person

Gravlax on Toasted Rye Crouton with Dill Mayonnaise
Chicken Liver Parfait with Fruit Compote
Smoked Salmon Tartare in Bamboo Cones
Glazed Teriyaki Beef
Mini Roast Beef, Horseradish
Pressed Ham Hock with Piccalilli
Mini Cottage Pie
Organic Chicken Satay
Poached Crayfish & Spinach Croquette
Spiced Crab Beignets, Chilli Jam
Salt Cod Bonbons

Mushroom & Tarragon Aranchinis (v)
Blue Cheese & Onion Quichettes (v)
Sun Blushed Tomatoes & Bocacchini Crostini (v)
Heritage Beetroot & Whipped Goats Cheese (v)
Marinated Feta with Olive Salsa (v)
Shot of Cucumber & Mint Gazpacho (v)
Shot of Virgin Mary (v)
Shot of Chilled Tomato & Basil (v)

Caramel Profiteroles
Millionaire's Shortbread
Glazed Lemon Meringue Tartlets
White Chocolate Milkshake
Mini Eaton Mess
Chocolate & Lavender Mousse



WYNYARD HALL

Children's Menu

Starters

Simple Tomato Soup

Potato Skins filled with Ham and Melted Cheese

Cheese Nachos with Sour Cream

Strips of Cucumber, Carrot, Peas in the Pods, Breadsticks, Cheese, Gem Lettuce,
Ketchup

Mains

Corgettii with Tomatoes, Basil, Garlic Bread

Chicken Goujons with Salad and Chips

Bangers and Mash with Peas

Fish, Chips and Beans

Desserts

Pancakes and Mixed Berries

Jelly and Ice Cream

Knickerbocker Glory

Fresh Fruit Salad

The options above are included in all packages.