

# CRATHORNE HALL

HOTEL  
YARM, NORTH YORKSHIRE

## PRIVATE DINING MENUS

### MENU 1

#### **Pressed terrine of Yorkshire ham**

Pease pudding, crispy pork skin

#### **Whitby crab salad**

Pain d'epice, pickled cucumber and radish

#### **Courgette and fennel soup (ve)**

Coconut cream

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#### **Corn-fed chicken supreme**

Confit chicken leg, crushed Jersey royals, tenderstem broccoli, pan jus

#### **Grilled stone bass**

Dill crushed potato, fine beans, mussel cream sauce

#### **Harrogate blue cheese gnocchi (v)**

Squash purée, spinach, crispy kale

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#### **Bitter sweet dark chocolate**

Truffle torte, blood orange sorbet

#### **Sticky toffee pudding**

Caramelised banana toffee sauce, banana and yoghurt ice cream

#### **Caramel cheesecake (v)**

Honeycomb ice cream, toffee popcorn

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 inclusive of VAT at current rate. Adults need around 2000 kcal per day. Prices and dishes correct at time of publishing.

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## PRIVATE DINING MENUS

### MENU 2

#### **White onion and cider soup (v)**

Curried onion bhaji

#### **Torched Mackerel**

Parma ham, beetroot and watercress

#### **Wild mushroom risotto (v)**

Crispy chicken bon bon, deep-fried leek

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#### **Roast rump of lamb with bubble and squeak**

Roast root vegetables and port wine reduction

#### **Maple glazed North Atlantic cod loin**

Pickled kohlrabi, pak choi, cheddar bon bon

#### **Smoked tofu (ve)**

Pickled summer vegetables, charred sweetcorn, roast shallot

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#### **White chocolate and cherry parfait (v)**

Cherry sponge, white chocolate snow

#### **Glazed lemon tart (v)**

Strawberry and apricot granola, strawberry baked Alaska

#### **Apple and cinnamon crumble tart**

Crème fraiche ice cream

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## PRIVATE DINING MENUS

### MENU 3

#### **Yorkshire rabbit Kiev**

White onion purée, carrots

#### **Seared Scottish scallops**

Peas, tomato and pancetta

#### **Goat's cheese and pumpkin seed cheesecake (v)**

Heirloom tomato salad, basil

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#### **Snow White Glitne halibut**

Chargrilled courgette, garlic and tomato polenta, ratatouille dressing

#### **6oz fillet of Yorkshire beef**

Rostie potato, spinach, balsamic glazed fine beans, confit shallot, thyme jus

#### **Spiced carrot arancini (ve)**

Basil and sage pesto, baby carrots

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#### **Baileys crème brulee**

Orange scented shortbread, crème fraiche ice cream

#### **Warm chocolate fondant**

Beetroot sorbet, chocolate craquelin

#### **Assiette of coffee (v)**

Brulee, ice cream, syrup, sponge, granita

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