

# Conference Dinner Menu

The following menu has been created for guests who are staying on a 24 hour delegate rate and dining in a private room. The menu is included in the cost of the delegate rate.

## Starters

(one starter from the selection will be served to the delegates)

### **Minestrone Soup (v)**

parmesan croute

### **Chicken Liver Parfait**

seasonal chutney, warm brioche

### **Carpaccio of Assorted Melon (v)**

mint and lime syrup, seasonal Pimms sorbet

### **Mushroom Fricasee (v)**

toasted ciabatta wafer, pesto dressing

### **Locally Smoked Salmon with Caviar**

green leaves, pickled cucumber

### **Greek Salad Tart (v)**

## Main Courses

(one main course from the selection will be served to delegates, together with one vegetarian main course)

### **Baked Salmon Fillet**

herb and gruyere crust, carrot mash, braised leek,  
julienne pepper, lemon sauce

### **Paprika Roasted Chicken Breast**

sage rosti potato, pan fried green vegetables

### **Braised Lamb Shank**

garlic and rosemary, spring onion mash,  
roasted root vegetables

### **Award Winning Masham Pork Sausage**

apple mash, caramelised onion

### **Red Onion and Goats Cheese Spring Rolls (v)**

smoked paprika sauce,  
chargrilled Mediterranean vegetables

### **Thyme Oven Baked Butternut Squash (v)**

wild mushroom risotto, parmesan crisp

## **Puddings**

(one pudding from the selection will be served to the delegates)

### **Sticky Toffee Pudding**

Harrogate toffee sauce, vanilla ice cream

### **Lemon Curd and Strawberry Eton Mess**

cinnamon wafer

### **Baked Egg Custard**

rhubarb jam

### **Iced Pistachio Parfait**

espresso anglaise

### **White and Dark Chocolate Terrine**

praline wafer

### **Traditional Crème Caramel**

candied marmalade ice cream, sesame tuille

## **Coffee and Tea**

hand made Rudding Park petits fours