

Private Dining Menu Selector

We have created a selection of dishes that will hopefully cover everyone's tastes whilst enjoying our private dining facilities. Should you wish to serve a specific dish which is not listed below, please feel free to ask your Event Co-ordinator to liaise with our chefs who will do their utmost to assist you.

All of the items are individually priced and include the room hire charges. However we ask that you pre-choose a set menu for your party prior to arrival.

To enable you to enjoy the full flavour of seasonal products we have suggested some dishes which are seasonal. Should you wish to serve one of these dishes out of season please speak to your Event Co-ordinator who will liaise with one of our chefs.

Starters

Chicken Liver Parfait £6.75

melba toast, red onion marmalade, salad leaves

Pan Seared King Scallops £9.95

cauliflower puree, baby leeks, basil oil

Smoked Trout and Whitby Crab Salad £7.50

cockles and mussels, mixed leaves, sauce vierge

Orange Roast Locally Smoked Salmon £7.75

sakura cress and endive, dill vinaigrette

Confit of Duck and Apricot Terrine wrapped in Parma Ham £8.00

toasted brioche, port syrup, seasonal chutney

Melted Onion, Leek and Yorkshire Blue Cheese Tart (v) £6.75

root vegetable crisps, fruity balsamic dressing

Rudding Park Breakfast Salad £7.25

flat mushroom, poached egg and local sausage with
crispy pancetta, tomato and hollandaise sauce

Carpaccio of Melon, Caramelised Pineapple

Kebab (v) £6.75

sloe gin syrup

Locally Smoked Chicken,

Celeriac Remoulade £8.00

damson syrup, watercress

Wild Mushroom and Tarragon

Fricassee (v) £7.25

toasted ciabatta, rocket and red chard, balsamic and
pesto dressing

Rudding Park Anti-Pasti Selection £9.50

choose a selection of 3 of the above starters

All starters can be served as an intermediate course - please ask your co-ordinator for the price.

Seasonal Soups

Fruit and vegetables inevitably taste better when they are locally grown and in season. To this end we have recommended the following soups depending upon the seasonality of the main ingredient. However should you wish to serve one of these soups out of season, our Chefs will be happy to prepare it for you.

Spring

(available from March to May)

Spring Vegetable Broth (v) £6.25

chopped herbs

Pea and Mint £6.25

crispy parma ham

Autumn

(available from September to November)

Cream of Pumpkin (v) £6.25

apple compote, toasted ginger and pumpkin seeds

Parsnip and Tarragon (v) £6.25

root vegetable crisps

Summer

(available from June to August)

Chilled Melon £6.50

crab garnish

Tomato and Basil (v) £5.75

brioche croutons

Winter

(available from December to February)

French Onion (v) £5.75

cheese croute

Leek, Potato and Smoked Haddock £6.50

saffron oil

Our Chefs will be delighted to recommend alternative soups should you require.

Sorbets and Granitas – all at £4.95

Elderflower Sorbet

Pomegranate Granita

Mandarin and Cinnamon Sorbet

Gin and Tonic Granita

Bramley Apple and Cider Sorbet

Pear and Red Wine Granita

Mains

As a company, wherever possible, Rudding Park is keen to know of the provenance of their food and to limit the number of miles travelled from “gate to plate”. We are proud that all of our lamb, beef and pork is reared within Yorkshire. Equally we endeavour to source as much of our fruit and vegetables from within the county as possible, although inevitably seasonality sometimes forces us to seek produce from further afield.

All of our main courses include seasonal vegetables on the plate as well as either potatoes, rice or pasta. If you would like to serve additional vegetables, please refer to the end of this section to make your selection.

Fish

North Sea Seabass £31

marinated in lemon and dill, pan fried greens,
dauphinoise potatoes

Roasted Salmon on Sweet Potato Puree £28

sunblushed tomatoes, citrus dressing

Baked Fillet of Cod £33

mushroom ravioli, spring greens,
lemon and saffron dressing

Oven Baked Grey Mullet £31

tomato relish, voisin potatoes

Chicken

Breast of Chicken £30

stuffed with wild mushroom and tarragon, carrot and
swede mash, Chablis cream sauce

Corn Fed Chicken £31

pear and walnut stuffing, braised celery, thyme rosti

Lemon and Coriander Marinated Chicken £29

stir fry vegetables caramelised onion rosti,
Burgundy jus

Roast Chicken Breast

wrapped in Parma Ham £30

aubergine, tomato, olives and smoked goats cheese,
sage potato cake, Madeira jus

Beef

Beef Noisette £36

parmesan and truffle mash, roasted shallots and oyster mushrooms, cream sauce

Roast Sirloin, Yorkshire Pudding £38

roast potatoes and root vegetables, horseradish sauce and red wine jus

Beef Fillet £41

gratin of wild mushrooms, whole grain mustard rosti

Red Wine and Marjoram Marinated

Rib Eye Steak £36

horseradish and walnut butter, pumpkin mash, sweet onion sauce

Pork

Pork Rump with Crackling £27

dauphinoise potatoes, braised celery

Sage and Prosciutto wrapped Pork Fillet £28

rhubarb and apple compote, smoked applewood mash

Maple Glazed Baked Ham £28

sage roast potatoes, cider jus, caramelised oranges

Medallions of Pork £28

red wine juniper onions and buttered peas, carrot rosti and a rich jus

Lamb

Slow Roasted Lamb Shank £30

rustic red wine tomato sauce, Mediterranean vegetables, olive mash

Mint Marinated Lamb Rump brushed with

Redcurrant Jelly £33

Lyonnais potatoes, Burgundy jus

Roast Leg of Lamb £32

dauphinoise potatoes, rich rosemary jus

Rack of Lamb £37

braised lentils, roast shallots, fennel boulangere, rosemary jus

Game

Holme Farm Venison Sausage

wrapped in Pancetta £28

clap shot mash, onion and juniper berry gravy

Holme Farm Venison Steak £38

sweet and sour peppers, fondant potato, thyme and juniper jus

Crispy Gressingham Duck Breast £34

cherry compote, baby carrots, tartiflette potato

Guinea Fowl Marinated with

Marjoram and Ginger £33

spring onion rosti, crispy roots, homemade rhubarb sauce

Seasonal Special

(available from October - January)

North York Moors Beer Braised Pheasant £36

leek potato, prunes and bacon

Vegetarian Options – all at £26 per person

Herb Scented Risotto

beetroot crisps, Cointreau syrup

Spinach and Ricotta Tortellini

tomato sauce topped with buffalo mozzarella

Wild Mushroom and Potato Gateau

light saffron cream sauce

Mediterranean Vegetable Timbale

red pepper couli

Additional Vegetables - all at £3 per person

Real Chips

Buttered Spinach

Dauphinoise Potatoes

Assorted Vegetables

Glazed Mediterranean Vegetables

Cauliflower Mornay

Additional vegetables will be served family style.

Puddings – all at £7.95

(excluding the Pudding Selection)

Sticky Toffee Pudding

cinder toffee ice cream

Baked Orange and Fig Cheesecake

hazelnut cream

Blackberry Mousse

chocolate glaze, apple sorbet

White Chocolate Mousse

passion fruit jelly, blackberry coulis

Seasonal Fruit Pavlova

raspberry coulis

Pear Tart with Walnut Crumble Topping

crème fraiche cream

Treacle Tart

lemon curd ice cream

Chilled Chocolate Cheesecake

marmalade ice cream

Bailey's Liqueur Parfait

white chocolate mousse, dark chocolate sauce

Individual Lemon Torte

tuille biscuit

Apple and Cinnamon Steamed Sponge Pudding

vanilla sauce

Iced Black Forest Parfait

griottine cherry ice cream

Trio of Chocolate Mousse

blackcurrant sorbet

Rudding Park Pudding Selection £9.95

choose 3 miniature puddings from the above

Cheese

Yorkshire Cheese Platter £7.95

selection of oat biscuits, fruit and
homemade chutney

Should you prefer a cheese board for the table the cost will be £38
(suitable for a maximum of 10 guests)

Coffee & Tea

Coffee and Tea £3.25

hand made Rudding Park petit fours

Speciality teas & coffees available upon request