



Sample Dinner Menu

Smoked salmon and scallop risotto with truffle oil and pea shoots

Terrine of Yorkshire ham hock with an apple and raisin chutney

Deep fried goats cheese in a herb crumb with a beetroot and walnut salad and a balsamic dressing

Creamed wild mushrooms and thyme on toasted brioche with truffle oil and pea shoots

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*Oven roast breast of chicken stuffed with apricot and wrapped in Parma ham,
fondant potato, tenderstem broccoli, chanterney carrots and tarragon sauce*

*Roast rump and slow cooked shoulder of lamb,
dauphinoise potato, braised red cabbage, fine beans and a thyme and tomato jus*

*Pyramid of Brie and roasted peppers,
caramelised shallot and spiced tomato sauce*

*Pan- roast sea trout and sea bass,
chive mash with crisp bacon, wilted spinach, fine beans and a shellfish cream sauce*

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Sticky toffee pudding with butterscotch sauce and vanilla ice-cream

Dark chocolate tart with whipped cream and a passion fruit sauce

Individual honeycomb baked Alaska with caramelised oranges

Selection of Yorkshire cheeses (£2.75 supplement)

3 courses £29.95

2 courses £24.95

Coffee and Petit fours £2.75

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