

THE MOUNT HOTEL

Chef Soup of the Day

Served with Homemade Seeded Loaf

Chicken Liver & Cointreau Parfait

On a bed of mixed leaves & served with homemade chutney & Melba toast

Pulled Pork & Ham Hock Pistachio Terrine

On a bed of mixed leaves & served with homemade chutney & Melba toast

Traditional Prawn, Smoked Salmon Cocktail

Accompanied with Home Made Marie Rose Sauce

Marinated Chicken Skewers

Served with a sweet chilli dipping mayonnaise

Trio of Salmon, Tuna & Haddock Fishcake

With creamy dill sauce

Baked Portobello Mushroom

With roasted garlic béchamel & topped with grated Wensleydale cheese

Minimum 28 Day Matured Roast Sirloin of Beef

A succulent cut of beef napped with a rich pan gravy and served

With a Yorkshire pudding & horseradish sauce

Roast Loin of Pork

Succulent cut of pork napped with pan gravy & served with crackling & apple sauce

Chicken Supreme

With dauphine potato & a veloute of wilted spinach & tarragon

Braised Lamb Shoulder

With Dauphine potatoes & finished with a homemade

Mediterranean sauce tagine

Salmon Fillet

With pea puree & stir fried Jullienne Vegetables

Served With Chefs Vegetables & Potatoes of the Day

HOMEMADE DESSERTS

Sticky Toffee Pudding

With toffee sauce & ice cream

Meringue Fools

With summer berry compote

Profiteroles

With Cointreau Cream and Chocolate Sauce

Brandy Snap Basket

With cream, ice-cream and summer berries compote

Yorkshire Lemon Tart

With duo of summer berry panna cotta

Homemade Crème Brulee

With summer berry compote & served with a cookie

A Selection of Ice Creams

Vanilla, Strawberry or Chocolate

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Freshly Brewed Coffee or Tea

£23.50

**TO INCLUDE ENTERTAINMENT FROM "WHITE
GLASS HOSPITALITY SOLUTIONS"**

PLEASE PRE ORDER