



PRIVATE DINING

Starters

A selection of Soups including: Roasted Red Pepper and Tomato, Sweet Potato & Chorizo, Pea and Mint Soup

Staal's Hot Smoked Salmon Pate (GF) served with cucumber salad and warm Bradmalt bread

Parma ham, mozzarella, baby plum tomato and avocado salad with a basil dressing

Yorkshire Pea, Herb and Yorkshire Fettle Fritters

Creamy garlic chestnut mushrooms (V) (GF) served on toasted farmhouse bread

Warm Goats cheese, rocket, watercress and spinach tart

Main Courses

Beef and Porcini Stew, with Rosemary Roasted Potatoes

Lasagne al Forno with a Rocket and Parmesan Salad

Brined Chicken Fillet

Givendale Prime and Wold Top Beer Pie

Creamy Three Mustard Pork Stroganoff

Oven Roasted Salmon served with Lemon Butter Sauce

Smoked Haddock Risotto

Sweet Potato Chilli (V) (GF)

Butternut, Maple and Apricot Tagine (V) (GF)

Mushroom, Leek and Filo Pie

The above are served with seasonal vegetables

Desserts

Apple Crumble served with Creamy Vanilla Custard

Sticky Toffee Pudding with Sticky Toffee Sauce

Warm Chocolate Brownie with Vanilla Ice Cream and Chocolate Sauce

All the above can be served with Ice Cream, Cream or Custard

Lemon Posset & Berry Compote Served with a Shortbread Biscuit

White Chocolate & Raspberry Cheesecake with a Raspberry Coulis

Vanilla & Honey Panacotta Served with Boozy Berries (GF)

Fruit Pavlova with Passion Fruit and Orange Cream (GF)

Fruit Salad

Three British Cheese plate with Crackers and Yorkshire chutney

Tea or Coffee Included

2 courses - £25.00 per head / 3 courses - £30.00 per head

With notice, we can tailor dishes to suit most intolerances or allergies.

Minimum number of guests – 8

Maximum number of guests - 28

Our dining room is not open to the public therefore your meal will be prepared exclusively for you. In order to avoid over-catering please could you choose **two starters, two main courses and two desserts** for your party and then ask your guests to make their choice from your selection. We would like final numbers and menu choices at least seven days before your event. We can be flexible and all events will be discussed fully with you, the above are only suggestions.

We hold an alcohol licence and drinks can be charged on a consumption basis. We ask that guests do not bring their own beverages.

Please note a discretionary 10% service charge will be added to the bill.

FINE DINING

Starters

Beetroot and Raisthorpe Orange Vodka cured salmon with celeriac remoulade
Staal's smoked salmon and prawn terrine with sweet and sour cucumber salad
Yorkshire new potato salad with avocado, smoked trout and horseradish cream

Courgette and asparagus tart with a dressed pea shoot salad
East coast crab mousse with tomato sorbet and baby leaf salad

Pea, scallop and prawn risotto

Carpaccio of Givendale Prime Fillet with Tarragon and Mustard Dressing, Rocket & Parmesan

Main Courses

Roast fillet of cod with a crispy herb crust, crushed new potatoes and peas and spinach, dill hollandaise sauce

Crispy chicken fillet with new potato, spinach, asparagus and beans and watercress sauce
Aubergines stuffed with their own chutney, feta and pine nuts

Duck breast with honey and lavender, apple and potato rosti, peas and spring onions

Juniper seasoned venison loin wrapped in Parma ham with a red wine and port sauce, roast new potatoes and braised red cabbage

Rack of Lamb with chilli balsamic glaze, new and sweet potato crush, buttered beans

Roast Fillet of Givendale Prime Beef with parsnip gratin, braised carrots and a rich red wine sauce

Desserts

Elderflower jelly with mint marinated strawberries, mini scone and elderflower cream

Coffee panna-cotta with espresso syrup and a chocolate amaretti biscuit

Chocolate fondant with poached pear in spiced red wine and chocolate sauce

Lemon tart, berry bavaois, raspberries, fruit coulis and almond tuile

Vanilla Cream Pots with Armagnac and Orange Apricots, with a Hazelnut and Orange Biscuit

Roasted Autumn Fruits with Brown Sugar Meringue and Ginger Ice-cream

Tea or Coffee and Petit Fours included

£55.00 per head

Three British cheese plate with Peters Yard crackers and Yorkshire chutney - £5.00 per head

Canapés

Spiced pork meatballs with guacamole (hot)

Rarebit croquettes (hot)

Mini Yorkshire puddings with pork, sage, apple and onion or Roast beef and horseradish (hot)

Prawns wrapped in filo with a sweet chilli dip (hot)

Cheese Soufflés (hot)

Filo cups with Thai beef salad

Yorkshire blue cheese and walnut shortbread with mango chutney

Smoked Salmon and hot smoked salmon pinwheels with cucumber and dill

Bruschetta with Parma ham, avocado, tomato and mozzarella

Chicken liver pate on rye bread with redcurrant jelly

£1 per canapé



All prices include VAT
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