

PRIVATE DINING

Starters

Homemade Soup of the Day
Staal Hot Smoked Salmon Cheesecake
Lowna Dairy Goats Cheese and Red Onion Tart
Mackerel Pate
Creamed Garlic Mushrooms with Crusty Bread

Main Courses

Givendale Prime Beef Casserole
Beef Lasagne
Chicken & Roasted Red Pepper and Pesto lasagne
Steak & Ale Pie
Burtons of Pocklington Sausage and Mash with Onion Gravy
Fragrant Chicken with Rice
Pork Stroganoff
Salmon Fishcakes with Crème Fraiche Tartare
Sweet Potato Chilli (v)
Autumn Butternut, Maple and Apricot Tagine (v)
Garden Vegetable Pie (v)

The above are served with seasonal vegetables

Desserts

Fruit Crumble
Sticky Toffee Pudding
Chocolate Brownie
All the above can be served with Ice Cream, Cream or Custard
Tarte au Citron
Baked Cheesecake
Panna Cotta with Boozy Berries
Fruit Pavlova
Chocolate Mousse with Orange & Hazelnut Shortbreads

Tea or Coffee Included

2 courses - £22.00 per head / 3 courses - £28.00 per head

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

Our dining room is not open to the public and 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.

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

FINE DINING

Starters

Gravadlax, Spring Onion Pancake with Lemon Butter Sauce
Duck Terrine with Orange Confit
Smoked Haddock and Pancetta Fishcakes with Crème Fraiche Tartare
Roasted Red Pepper Mousse with Tomato, Basil and Avocado Salad
Three Fish Terrine with Tomato Vinaigrette
Carpaccio of Givendale Prime Fillet with Tarragon and Mustard Dressing, Rocket & Parmesan

Main Courses

Pork Tenderloin with Creamy Caramelised Apples
Seared fillet of cod with Braised Peas and Lettuce
Chicken Fillet wrapped with Pancetta stuffed with Gorgonzola and Pine Nuts
Aubergines stuffed with their own Chutney, Feta and Pine Nuts
Duck Breast Roasted with Honey, Ginger and Soy Sauce with Apple and Potato Rosti
Venison Steak with Chestnuts, Wild Mushrooms and Cranberries
Rack of Lamb with a Herb Crust and a Red Wine, Rosemary and Redcurrant Sauce
Roast Fillet of Givendale Prime Beef wrapped in Parma Ham with Béarnaise Sauce

The above are served with seasonal vegetables

Desserts

Berry Bavarois with Berry Coulis and an Almond Tuile
Ginger Poached Rhubarb with Vanilla Cream Pots
Chocolate & Hazelnut Tarte with Chocolate Ice-cream and Raspberry Coulis
A trio of: Chocolate Panna Cotta, Orange Mousse and Roasted Figs with Honey and Walnuts
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

£50.00 per head

Cheese and Biscuits - £5.00 per head

Canapés

Sticky Sausages (Hot)
Prawn & Chorizo Skewers with Garlic Mayonnaise (Hot)
Mini Yorkshire Puddings with Pork Sage Apple and Onion or Beef and Horseradish (Hot)
Filo Parcels with Mozzarella, Red Pesto and Basil (hot)
Cheese Soufflés (Hot)
Blue Cheese and Walnut Shortbread with Mango Chutney
Mozzarella, Basil and Tomato Skewers
Parma Ham Wrapped Lychees
Smoked Salmon Crostini
Mushroom & Cream Cheese Bruschetta
80p per canapés

All prices include VAT

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