

## MENU

Our team at Hull College Craven Park are dedicated to ensuring you have a very special event. Our Chef has created a menu to allow you to choose dishes with the best quality and local ingredients for your event.

**Simply choose any set menu for £22.00**

Add 1 dish per course for an extra £2.00

Add 2 dishes per course for and extra £2.50

Add any 3 dishes per course for an extra £3.00

Those dishes with additional supplements will need adding on to the final menu price.

### STARTERS

#### **Guinea Fowl Terrine**

Homemade Guinea Fowl Terrine with a Red Onion Chutney and individual Tin Loaf

#### **Chicken & Sun-Dried Tomato Ballotine**

Ballotine of Chicken stuffed with Roasted Red Peppers, Sun-Dried Tomatoes and Basil with a Rocket & Pine Nut Salad

#### **Smoked Haddock Fishcakes**

Homemade Smoked Haddock & Vintage Yorkshire "Cheddar" Fishcakes with a Tomato, Red Onion & Chilli Salsa

#### **Wild Mushroom Tartlet (v)**

Wild Mushroom & Gruyere Tartlet served with a Mixed Leaf Salad and Chive Crème Fraiche

#### **Tomato & Basil Soup (v)**

Homemade Tomato & Basil Soup with freshly baked rolls from Fuller's East Yorkshire Bakery

#### **Thai Beef Salad - £3.00 Supplement**

Thai Spiced Beef with a Radish, Carrot, Coriander and Mouli Salad with a Chilli, Lime & Ginger Dressing

#### **Roasted Butternut Squash Risotto (v)**

Roasted Butternut Squash, Arborio Rice & Sage Risotto

#### **Smoked Salmon - £2.00 Supplement**

Staal Smokehouse Smoked Salmon served with Lemon, Capers and freshly made bread from Fuller's Bakery

#### **Roasted Tomato & Red Pepper Soup (v)**

Homemade Roasted Tomato & Red Pepper Soup with freshly baked rolls from Fuller's East Yorkshire Bakery

#### **Moroccan Lamb Salad - £1.50 Supplement**

Slow Roasted Moroccan Spiced Lamb with a Herb Couscous Salad and a Harissa Yoghurt Dressing

#### **Sweet Potato Soup (v)**

Homemade Spiced Sweet Potato Soup with freshly baked rolls from Fuller's East Yorkshire Bakery

#### **Homemade Chicken & Ham Terrine**

Confit Chicken & Ham Hock Terrine with a Wholegrain Mustard Dressing and Red Onion Marmalade

#### **Spiced Parsnip (v)**

Homemade Spiced Parsnip Soup with freshly baked rolls from Fuller's East Yorkshire Bakery

All prices include VAT at the prevailing rate.

Extra items may be purchased at the stated cost.

**Thai Crab Cakes** - £2.50 Supplement

Thai Crab Cakes Served with Saffron & Chilli Mayonnaise, Coriander, Spring Onion & Radish Salad

**Ham Hock Terrine**

Homemade Ham Hock Terrine with Chorizo Jam, Crispy Crackling & Pea Shoots

**Duo of Salmon** - £2.00 Supplement

Staal Smokehouse Smoked Salmon, Homemade Salmon & Dill Mousse and Watercress Salad

**Chicken & Wild Mushroom Paté**

Homemade Chicken Liver, Brandy & Wild Mushroom Paté with a Red Onion Marmalade, Air-Dried Baby Tomatoes & Balsamic Vinaigrette

**Salmon Fishcakes**

Homemade Salmon Fishcakes with Brown Crab Mayonnaise

**Wild Mushroom Risotto (v)**

Wild Mushroom, Arborio Rice & Thyme Risotto with Truffle Oil

**Seafood Terrine** - £1.00 Supplement

Salmon, Crayfish and Crab Terrine served with a Mixed Leaf Salad and Lemon Vinaigrette

**Smoked Duck Salad** - £2.50 Supplement

Staal Smokehouse Smoked Duck served with roasted and pickled Beetroot, Mixed Leaves and a Walnut Vinaigrette

**Carrot & Coriander Soup (v)**

Homemade Carrot & Coriander Soup with freshly baked rolls from Fuller's East Yorkshire Bakery

**MAINS**

**Lemon & Thyme Chicken**

Lemon, Thyme & Garlic Roasted Breast of Chicken with Lyonnaise Potatoes, Carrots & Garden Peas

**Honey Roast Gammon**

Honey Roast Loin of Gammon with an individual 'Hock 'n Cock' Pie, Wholegrain Mustard Mash with a Streaky Bacon Crisp, Savoy Cabbage and Carrots

**Thai Cod** - £2.00 Supplement

Thai Spiced Cod served with Sticky Rice, Bok Choi and a Thai Basil, Coconut & Lemongrass Broth

**Wild Mushroom Wellington (v)**

Wild Mushroom Wellington with Parsley New Potatoes, Leeks & Fine Green Beans

**Loin of Pork**

Herb Roast Loin of Pork with a Pork Cheek Bon Bon served with Dauphinoise Potatoes, Fine Green Beans and Chantenay Carrots

**Rump of Lamb** - £4.00 Supplement

Roasted Rump of Lamb with an individual Lamb & Rosemary Pie, Lyonnaise Potatoes, Carrots and Garden Peas

**Herb Crusted Salmon** - £2.00 Supplement

Herb Crusted Fillet of Salmon served with Red Onion & Caper Potatoes, Spring Greens and a Beurre Blanc Sauce

All prices include VAT at the prevailing rate.

Extra items may be purchased at the stated cost.

**Roasted Breast of Chicken**

Herb Roasted Breast of Chicken stuffed with Mushroom Duxelle, wrapped in Yorkshire Cured Streaky Bacon, Parmentier Potatoes and Seasonal Vegetables

**Moroccan Vegetable Pastilla (v)**

Spiced Sweet Potato, Peppers, Spinach and Almonds wrapped in Filo Pastry served with Herb Cous Cous and Harissa Yoghurt Dressing

**Corn-fed Chicken Supreme - £2.00 Supplement**

Roasted Corn-fed Chicken Supreme served with Parmentier Potatoes, Mangetout and Chantenay Carrots in a Marsala and Wild Mushroom Sauce

**Lamb Shank - £5.00 Supplement**

Slow Roasted Yorkshire Lamb Shank served with Pomme Puree and Roasted Root Vegetables

**Thai Red Curry (v)**

Thai Red Vegetable Curry served with Coconut Rice

**Roasted Loin & Belly of Pork**

Herb Crusted Loin of Pork and Slow Roasted Pork Belly with Crackling served with Apple & Sage Mash, Savoy Cabbage and Garden Peas in a Cider Sauce

**Butternut Squash Risotto (v)**

Roasted Butternut Squash Risotto with Parmesan Shavings & Truffle Oil

**Duo of Chicken - £2.00 Supplement**

Herb Roasted Breast of Chicken with an individual Chicken & Leek Pie with Parmentier Potatoes, Sugar Snap and Garden Peas

**Moroccan Aubergine Tagine (v)**

Aubergine, Chickpea & Red Pepper Tagine served with Herb Couscous and Tabouleh

**Yorkshire Beef 'en Croute' - £1.50 Supplement**

Slow Roasted Yorkshire Beef with a Mushroom Duxelle and Chicken Liver Paté wrapped in Puff Pastry served with Dauphinoise Potato, Fine Green Beans and Carrots with a Port Jus

**Loin of Cod with Mussels - £2.50 Supplement**

Roasted Loin of Cod served with Saffron Rice, Charred Fennel & Mussels

**Mushroom Stroganoff (v)**

Roasted Pepper, Mushroom & Spinach Stroganoff with Rice and Sour Cream

**Yorkshire Lamb - £5.00 Supplement**

Slow Roasted Rump of Yorkshire Lamb with a Shepherd's Pie Bon Bon, Lyonnaise Potatoes and Seasonal Vegetables

**Fountain's Gold & Shallot Pie (v)**

Fountain's Gold, Leek & Caramelised Shallot Pie with Parsley Pomme Puree, Carrots & Fine Green Beans

**Duo of Beef**

Seven Hour Braised Yorkshire Beef with a Homemade Yorkshire Steak & Ale Pie served with Celeriac & Horseradish Pomme Puree, Kale and Garden Peas

**Channa Masala (v)**

Punjabi Chickpea, Onion & Tomato Curry served with Basmati Rice

**Corn-Fed Chicken** - £3.00 Supplement

Roasted Breast of Corn-Fed Chicken served with a Wild Mushroom Arancini, Fondant Potato, Carrots and Sugar Snap Peas

**Rump of Lamb** - £4.50 Supplement

Herb Roasted Rump of Lamb with a Slow Braised Lamb Shoulder Croquette, Potato & Celeriac Dauphinoise, Carrots and Red Cabbage

**Beet Wellington (v)**

Roasted Beetroot, Lowna Dairy Rowley Goat's Cheese and Spinach wrapped in Puff Pastry served with New Potatoes and a Watercress Salad

**Yorkshire Halloumi & Aubergine Stack (v)**

Yorkshire Halloumi and Mint with Roasted Aubergine & Red Pepper Stack with Herb Cous Cous and a Harissa Yoghurt Dressing

**Beetroot Tarte Tatin (v)**

Roasted Beetroot Tarte Tatin served with Lowna Dairy Goat's Cheese, Courgettes & a Lamb's Leaf Salad

**Honey Glazed Gammon**

Honey Glazed Yorkshire Gammon served with a Smoked Ham Hock Croquette with Crushed New Potatoes, Seasonal Vegetables & a Cider Cream Sauce

**DESSERTS**

**Chocolate Orange Torte** - £1.00 Supplement

Chocolate Orange Truffle Torte with an Orange and Cointreau Compote

**White Chocolate 'Crème Brulee'** - £1.00 Supplement

Deconstructed White Chocolate & Raspberry Crème Brulée with Caramel Shards

**Forest Berry Tart** - £1.50 Supplement

Strawberry, Blackberry, Blueberry and Raspberry Tart with 'boozy' Forest Berries and a Vanilla Crème Anglaise

**Lemon Tart**

Classic French Lemon Tart with candied Raspberries

**Sticky Toffee Pudding**

Sticky Toffee Pudding with Sticky Toffee Sauce

**Chocolate & Amaretto Cheesecake**

Dark Chocolate & Amaretto Cheesecake served with Amaretto Cream

**French Apple Tart**

French Apple Tart with Vanilla & Calvados Custard

**Apple & Blackberry Crumble**

Apple & Blackberry Crumble with Vanilla Custard

**Strawberry Cheesecake**

Strawberry Cheesecake with 'boozy' Chambord Liqueur Raspberries

**Hazelnut Opera Gateau**

Hazelnut & Dark Chocolate Opera Gateau with a Cappuccino Cream and Praline Crumb

**Trio of Lemon Desserts - £1.00 Supplement**

Lemon Cheesecake, Lemon Crème Brûlée & a Lemon Mousse

**Banoffee Tart**

Banana & Toffee Tart with a Bourbon Crème Anglaise

**Baked Cheesecake**

Baked American Cheesecake with Forest Berries and a Mascarpone Cream

**Pecan Pie - £1.50 Supplement**

Pecan Pie served with Praline Cream and a Salted Caramel Sauce

**Belgian Chocolate Sponge**

Belgian Chocolate Sponge served with spiced Black Cherries

**Salted Caramel Apple Crumble**

Apple Crumble with Salted Caramel and Vanilla Custard

**Chocolate Tart**

Dark Chocolate Tart with Cinder Toffee and a Bailey's Crème Anglaise

Whilst we endeavour to accommodate all dietary requirements, all dishes are prepared in kitchens where nut, gluten and other allergens are present and, therefore, due to the risk of cross-contaminations, we cannot guarantee that any items are free from traces of allergens.