



THE DEVONSHIRE ARMS

HOTEL & SPA

## *Three Course*

### *Private Dining Menu*

For this menu, we ask that you choose two options from each course before offering to your guests and then send through a pre-order by three weeks before the event.

### *Dietary requirements*

The kitchen can accommodate most dietary requirements, please detail any dietary requirements your guests have and include a suitable alternative within your two options.

If you have any questions please contact the Events Team directly.



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## Canapés

### Cold

*Parmesan Sable, Goats Curd and Spiced Pear*

*Crab Doughnut*

*Trout Rillettes, Pumpernickel, Caviar*

*Vegetable Sushi, Pickled Ginger and Soy*

*Duck Liver Tartlet, Fig and Walnut*

### Hot

*Cheese Gougere*

*Cep and Parmesan Arancini*

*Game Sausage Roll, Prune Ketchup*

*Lamb Kofta, Mint Yoghurt*

*King Prawn Skewer, Sweet Chili Dip*

*Smoked Wensleydale and Red Onion Toastie*

Three Canapés - £7.50 per guest

Five Canapés - £11.50 per guest

Seven Canapés - £14.50 per guest



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## Starters

Ham Hock Terrine

*Pickled Beetroot, Apple and Truffle*

40 ° Wester Ross Salmon

*Cream Cheese, Rye, Pickles*

Ballotine of Goose Liver

*Spiced Apple, Walnuts and Ginger Bread*

**£5 supplement**

Hay Baked Carrot

*Goats Curd, Hazelnuts and Black Garlic (V)*

Salt Baked Celeriac Veloute

*Poached Egg and Caviar*

Yorkshire Onion Soup

*Swaledale Old Peculiar on Toast*

East Coast Lobster Cocktail

*Devonshire Sauce, Caviar*

**£5 supplement**

Cock-A-Leekie Terrine

*Prune Compete, Sourdough, Quails Egg*





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## Main Courses

Slow Cooked Ox Cheek

*Silver Skin Onions, Lardons and Red Wine*

Roast Sirloin of Beef

*Yorkshire Pudding and Traditional Accompaniments*

Rump of Lamb

*Heritage Potato, Alliums, Mint*

Herb Fed Chicken

*Brown Butter Mousseleine, Cabbage and Bacon*

Slow Cooked Pork Belly

*Lyonnaise, Burnt Apple, Black Pudding*

Organic Salmon

*Tender Stem Broccoli, Brown Shrimp and Caper Hollandaise*

Stone Bass

*Fish Beignet, Mussels, Ampleforth Cider*

## Vegetarian Mains

Wild Mushroom Ravioli

*Spinach and 36 Month Aged Parmesan Veloute*

Crispy Duck Egg

*Cep, Garlic, Truffle*

**£2 supplement**

Potato Gnocchi

*Garden Vegetables, Hens Egg*

Pot Roast Cauliflower

*Turnworth, Smoked Onion*



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## Duke's Favourite

*Price below is a supplement for each dish, per guest*

Native Lobster

*Spiced Carrot and Lemon Verbena*

**£10 as a starter, £18 as main**

Tournedo of Beef Rossini

**£12 main**

Stuffed Saddle of Lamb Belle Époque

*Saddle of Lamb stuffed with Wild Mushrooms, Duck Liver and Spinach*

**£12 main**

Venison Wellington

*Truffle Potato puree*

**£12 main**

## Desserts

Devonshire Lemon Tart

*Almond Crumble and Raspberry Sorbet*

Valrhona Chocolate Ganache

*Salted Caramel and Praline Ice Cream*

Sauternes Poached Pear

*Elderflower, Brandy Snap*

Custard Tart

*Textures of Apple*

Sticky Toffee Pudding

*Toffee Sauce and Vanilla Ice Cream*

Vanilla Crème Brulee

*Blueberries, Sorbet, Garden Herbs*

Strawberry Cheesecake

*Buttermilk Sorbet and Warm Doughnut*

Selection of Yorkshire and British Cheeses

**£6 supplement for dessert**

**£12 as extra course**



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