



Country Hotel, Restaurant & Bar - Hackness

Evening Function Menu



To Start

Potted Yorkshire dale pheasant

With buttered Wykeham oyster mushrooms, baby sorrel leaf salad, warm toast

Garden pea and bacon soup

With English mustard crème fraîche

(V) Salad of Scalby Village

Beetroot, buffalo mozzarella, gazpacho of carrot and clove (v)

Little Pickering smoked mackerel pie

With pickled cockles, Lowna Dairy aged Waudby cheddar salad

For Mains

Scarborough trawler caught cod steak

With Pickering watercress puree, freshwater crayfish tail and lemon balm risotto

(V) Ravioli of English Swaledale cheese and yellow straw onion

With wilted Swiss chard, tomato confit, baby basil leaf salad

Slow cooked shank of Bolton Abbey clover fed lamb

With spiced parsnip mash, puy lentils, York ham lardons and garden rosemary juices

Braised leg of Leven duck

With curly kale colcannon cake, sauce of blood orange and toasted cashew nuts

For Mains

Baked ginger parkin

With caramelised rice pudding and star anise scented cream

Crème Brûlée curd cheesecake

With little Sinnington raspberry stack and a berry compote

Warm hand picked chestnut and chocolate pudding

In caramel sauce and rum almonds

Yorkshire blue cheese rarebit

On toasted brown coburg bread, pickled Wykeham oyster mushrooms and baked figs

With coffee and home made petit fours

Three courses £26.00 | Two courses £23.00