



PRIVATE DINING DINNER SAMPLE MENU

£36.00 PER PERSON FOR 3 COURSES

Please choose three dishes from each course to offer to your guests, we require a preorder from each guest 2 weeks prior to your event. Any dietary requirements can be catered for.

STARTERS

Smoked Salmon Salad

Baby Capers, Dill & Sweet Mustard Emulsion

Goats Cheese & Sun Blushed Tomato Salad

Basil, Croutons, Rocket

Ham Hock Terrine

Toasted Brioche, Pease Pudding

Baked Haggis

Toasted Brioche, Honey Mustard Dressing

Avocado & Roast Pepper Tian

Smoked Paprika Mayonnaise

Twice Baked Cheese Soufflé

Wild Mushrooms, Spinach, Parmesan

MAIN COURSES

Seared Monkfish Fillet

Lemon, Prawn & Tarragon Butter

Sweet Potato and Red Pepper Pave

Sweet Chilli Jam

Slow Cooked Belly Pork

Char Siu Fillet, Deep Fried Seaweed

Cassoulet of Butternut Squash & Borlotti Beans

Lentils, Tomato, Coriander, Crisp Won Ton

Grilled Cod Fillet Wrapped in Pancetta

Spring Onion & Coriander Dressing

Pan Seared Rump Steak

Hand Cut Chips, Tomato, Mushroom, Peppercorn Sauce

DESSERTS

Rhubarb & Vanilla Crumble

Vanilla Custard, Candied Rhubarb

Hot Sticky Toffee Pudding

Toffee Sauce, Vanilla Ice Cream

Chocolate & Hazelnut Crème Brulee

Hazelnut Biscuits

Warm Banana Cake

Caramelized Bananas, Toffee Sauce

Hot Chocolate Pudding

Fudge Sauce, Mint Chocolate Parfait

Poached Pear & Almond Tart

Vanilla Ice Cream

Matfen Hall Hotel cannot guarantee that any item on this menu is free from nuts or nut traces and that all fish will be totally free from bones. No items required to be labelled as containing GM materials are used in the preparation of this menu.