

Larpool Hall

Dinner

Moroccan chickpea soup served at the table with crusted rolls

Yorkshire country platter

A trio of smoked chicken, smoked duck breast and pork liver parfait with a homemade country chutney

Selection of fruit juices

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Crispy confit of roast duck with a plum and five spice jus

Poached fillet of smoked haddock on a bed of chive mashed potato served with a mornay sauce

Tagliatelle with a creamy wild mushroom sauce served with garlic bread

Feta cheese, strawberry and rocket salad with a light cucumber dressing

Oven baked jacket potato with curried beans, dressed leaves and creamy coleslaw

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Double chocolate sponge with a dark chocolate sauce

Raspberry delice

A light raspberry mousse on a sponge base with a homemade jelly fruit coulis and a filigree biscuit

Fresh fruit salad

Various ice creams

Selection of cheese & biscuits from our cheeseboard

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Coffee