



THE 2016 HARROGATE AUTUMN FLOWER SHOW

Starters

Salad of smoked duck with chicken liver parfait,
autumn fruit chutney, sour dough toast, fresh figs and
pea shoots

Celeriac and apple soup,
topped with vegetable crisps

Heirloom tomato and golden beetroot salad,
whipped goats cheese, truffle oil and balsamic dressing

Soused mackerel fillet,
pickled vegetables, fresh horseradish crème fraiche
and micro herbs

All served with rustic breads and butter

Main courses

Rack of pork with black pudding beignet,
bramley apple sauce, creamed potatoes and Old English
Cider gravy

Chump of lamb stuffed with dates,
creamy mash, autumn greens and rich red wine glaze

Gremolata of chicken breast marinated in herbs, lemon &
garlic on butternut squash puree with new potatoes and
sauce Provençale

Herb & parmesan crusted smoked haddock
on a brown shrimp and sun blushed tomato with pearl
barley risotto

Sweet red pepper parcels with oven dried tomatoes and
beetroot (v)

Desserts

Warm apple crumble with cinnamon custard

Chocolate orange cheesecake with orange coulis

Plum & cardamom brulee

Yorkshire cheese board with fruitcake and chutney

Fresh ground coffee with cream & mints (in the lounge area)

