

# DINING AT THE HARROGATE SPRING FLOWER SHOW 2019

## HOSPITALITY MENU 25-28 April 2019

### Starters

Thai carrot and lemongrass soup with coconut milk and fresh coriander

Chicken Caesar croquettes, air dried tomatoes,  
crisp romaine lettuce, parmesan dressing

New season asparagus, poached egg, cured ham crisp

Potted smoked salmon, fennel shoots, whisky jelly and oatcakes

Baker's basket with traditional and oak smoked butter

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Spicy chilled gazpacho with crème fraiche

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### Main courses

Herb marinated rump of lamb,  
mini courgette moussaka, fondant potato, Kalamata olives and vine tomatoes, pan juices

Pancetta and thyme stuffed chicken breast with toasted pine nuts,  
puree and straw potato, spring greens and asparagus, merlot jus

Butter glazed fillet of salmon, lemon and parsley potato cake,  
baby carrots, buttered samphire, cockle and mussel velouté

Heritage potato and confit red onion tart tatin,  
chestnut and wild mushroom puree, sautéed leeks, ale and oregano gravy

Filo crusted pork fillet with pressed ham rilette,  
'roasted roots, sage crushed potato, white onion and sorrel cream sauce

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Palate cleansing sorbet

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### Desserts

Almond meringue with macerated peaches,  
salted caramel syrup and toasted almonds

Passion fruit and white chocolate cheesecake, orange sorbet

Chocolate brioche bread and butter pudding

Lemon posset with forest fruit curd and ginger syrup

Yorkshire cheeseboard with fruit cake & biscuits

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Fresh coffee or tea  
served with cream and mints