

Sunday Lunch

at Tickton Grange

To start

Chicken liver parfait, Yorkshire chutney, salad leaves and little toasts

Bridlington dressed crabmeat, cucumber, capers and pea shoots

Fine Fettle ewes milk cheese, watercress, Stockbridge tomatoes and pine nuts

Melon, orange and red grape cocktail, blackcurrant sorbet

Red lentil and root vegetable soup, chopped chives

Main Course

Roast sirloin of beef, Yorkshire pudding, rich gravy

East Yorkshire chicken breast, lemon and spring onion cream sauce

Roast leg of lamb steak, rosemary, redcurrant and Madeira jus

Skipsea sea bass fillet, white wine, pink shrimps, fresh coriander

Roast pork loin steak, cider, sage and seed mustard jus

Beans, spinach and smoked paprika, tomato, garlic and oregano sauce, in a puff pastry case

Dessert

Lemon posset, fresh raspberries, pistachio crumb and a little raspberry meringue

Rich chocolate marquise, mandarin sorbet, fresh strawberries

Hot date pudding, vanilla pod ice cream, apple gel

Fresh fruits with pouring cream

The Yorkshire cheese slate

To finish

Coffee served with fresh cream Tickton Truffles

Adults £28.95

Children £16

