



THE GAMEKEEPER'S INN
LONG ASHES PARK

EVENT MENUS

Please choose two options for each course from the menus below
If you have a food allergy or special dietary requirement, please speak to your event coordinator before placing your order. Any dishes marked GF*, Vegan* or V* can be adapted. While we do our best to reduce the risk of cross-contamination, we cannot guarantee that any of our dishes are free from allergens.

MENU I

2 courses for £19.95 or 3 courses for £24.95

STARTERS

SOUP OF THE DAY served with a homemade roll and butter (V, GF*)

BEER BATTERED HADDOCK GOUJONS, chunky tartare sauce and a wedge of lemon

PLATTER OF SEASONAL MELON served with parma ham and a balsamic glaze (GF)

CREAMY GARLIC MUSHROOM POT with a Wensleydale cheese crust (V, GF*)

SWEET POTATO WEDGES with homemade houmous (Vegan, GF)

MAIN COURSES

CHICKEN BREAST WRAPPED IN BACON served with fondant potato and a creamy white wine and wild mushroom sauce (GF)

BAKED HAKE, crushed new potatoes, pea purée and pea shoots (GF)

STEAK AND ALE PIE served with hand cut chunky chips, mushy peas and gravy

PEAR AND BLUE CHEESE TART served with a dressed salad (V)

BUTTERNUT SQUASH RISOTTO, garden peas and crispy kale (Vegan, GF)

All main courses are served with a sharing platter of seasonal vegetables

DESSERTS

STICKY TOFFEE PUDDING, butterscotch sauce and cream (V, GF*)

'KEEPER'S MESS; seasonal berries bound with crème chantilly and meringue pieces (V, GF)

DESSERT ASSIETTE; chocolate brownie, lemon tart and strawberry pavlova (V)

APPLE CRUMBLE served with ice cream (Vegan)

TO FINISH

Add freshly brewed tea and filter coffee for £2.00

MENU 2

2 courses for £23.95 or 3 courses for £28.95

STARTERS

THAI SALMON FISHCAKE with dressed leaves and a sweet chilli and lime dressing (GF)

SMOOTH CHICKEN LIVER PÂTÉ and fruit chutney served on a brioche croute (GF*)

PRAWN AND BLOODY MARY COCKTAIL, dressed leaves and brown bread (GF*)

SOUP OF THE DAY served with a homemade roll and butter (V, GF*)

CREAMY GARLIC MUSHROOM POT with a Wensleydale cheese crust (V, GF*)

PEAR TART with red onion marmalade and dressed salad (Vegan)

MAIN COURSES

ROAST PORK OR HAM, served with apple sauce, Yorkshire pudding, roast potatoes and a rich jus (GF*)

OVEN BAKED COD LOIN AND WILD MUSHROOM RISOTTO drizzled with white truffle oil and parmesan shavings (GF)

SLOW ROASTED BELLY PORK with creamy mashed potato, cider gravy and apple purée (GF)

STEAK AND ALE PIE served with hand cut chunky chips, mushy peas and gravy

TRIPLE CHEESE AND ONION PIE served with a dressed salad (V)

BUTTERNUT SQUASH RISOTTO, garden peas and crispy kale (Vegan, GF)

All main courses are served with a sharing platter of seasonal vegetables

DESSERTS

BLUEBERRY CRÈME BRÛLÉE served with homemade shortbread (V, GF*)

GLAZED LEMON TART served with a berry compote (V)

CHOCOLATE BROWNIE, vanilla ice cream and a rich chocolate sauce (Vegan*, GF*)

VANILLA PANNA COTTA with stewed fruits (V, GF)

DESSERT ASSIETTE; chocolate brownie, lemon tart and strawberry pavlova (V)

APPLE CRUMBLE served with ice cream (Vegan)

TO FINISH

Add freshly brewed tea and filter coffee for £2.00

MENU 3

2 courses for £27.95 or 3 courses for £32.95

STARTERS

CONFIT OF DUCK, smoked bacon and sweet chilli sauce served on dressed rocket (GF)

TRIO OF SALMON; smoked salmon mousse, cold poached salmon and smoked salmon rosette served with dressed leaves (GF)

CARPACCIO OF PEPPERED BEEF with a lamb's lettuce dressing and red onion marmalade (GF)

SOUP OF THE DAY served with a homemade roll and butter (V, GF*)

CREAMY GARLIC MUSHROOM POT with a Wensleydale cheese crust (V, GF*)

PEAR TART with red onion marmalade and dressed salad (Vegan)

MAIN COURSES

BRAISED SHOULDER OF LAMB, creamy mashed potato and redcurrant jus (GF*)

ROAST SIRLOIN OF BEEF, Yorkshire pudding, roast potatoes and a rich jus (GF*)

FILLET OF SEA BASS served on cherry tomato fondue with fondant potato (GF)

CHICKEN BREAST WRAPPED IN BACON served with fondant potato and a creamy white wine and wild mushroom sauce (GF)

BUTTERNUT SQUASH RISOTTO, garden peas and crispy kale (Vegan, GF)

PEAR AND BLUE CHEESE TART served with a dressed salad (V)

All main courses are served with a sharing platter of seasonal vegetables

DESSERTS

CHOCOLATE BROWNIE, vanilla ice cream and a rich chocolate sauce (Vegan*, GF*)

BLUEBERRY CRÈME BRÛLÉE served with homemade shortbread (GF*)

GLAZED LEMON TART served with a berry compote

RICH CHOCOLATE TART served with Chantilly cream and berry compote

DESSERT ASSIETTE; chocolate brownie, lemon tart and strawberry pavlova

TO FINISH

Add freshly brewed tea and filter coffee for £2.00