



GRANTLEY HALL

CANAPÉ MENU

PLEASE CHOOSE FOUR

NIDDERDALE CHICKEN SATAY SKEWER

Satay sauce, roast peanut crumb (GF)

THAI FISHCAKES

Sesame seeds & Thai dipping sauce (GF)

GRANTLEY MINI FISH & CHIPS

Goujons of salmon, haddock, calamari & king prawn in a beer, lemon & mixed herb batter, sprinkled with sea salt (GF)

Served with homemade tartare sauce & lemon wedges

YORKSHIRE BEEF IN A MINI YORKSHIRE PUDDING

Served with horseradish cream & fresh parsley

STICKY GLAZED BELLY PORK SKEWERS

Crispy crackling crumb (GF)

SPICY MINCED CHICKEN KEBABS

Fresh mango salsa (GF)

PULLED PORK & APPLE CHUTNEY BONBON

Sticky cider jus (GF)

JUNIPER SCENTED VENISON

Confit celeriac, pickled blackberry (GF)

MELTING MOZZARELLA ARANCINI

Roast red pepper, fresh basil & parmesan (GF, VE*)

CARAMELISED RED ONION & WENSLEYDALE FILO TART

TEMPURA OF SEASONAL VEGETABLES

Served with a sweet chilli dip (GF, V, VE)

HARROGATE BLUE CHEESE & ROAST WALNUT FILO TART (V)

HERB ROASTED HERITAGE BABY CARROTS

Black garlic mayo (GF, V, VE*)

PULLED BBQ KING OYSTER MUSHROOM BURRITO

Avocado herb tortilla, bean salsa (VE)

BALSAMIC ROAST BRUSCHETTA & HERITAGE TOMATO SALSA

Whipped vegan feta, micro basil (VE)

AVOCADO MOUSSE WITH CORIANDER & FRESH CHILLI

Goat's curd, rye croute (V)