



## The Assembly Rooms

ROOMS DEDICATED TO THE MOST

*Elegant Recreation*

Customers are reminded to keep to one menu choice to retain efficiency of service.  
Please select one dish from each course (plus a vegetarian option) to create your set menu  
**(All guests to have the same menu)**

### Starter

Chicken Liver Pate with a Homemade Fruit Chutney and Hand Sliced Crispy Toast  
Trio of Melon with a Berry Compote (v)  
Cream of Vegetable Soup with Croutons (v)  
Carrot and Coriander Soup (v)

### Main Course

Chicken Breast Simply Roasted with a Mini Cumberland Sausage, Pork and Sage Stuffing  
and Golden Gravy  
Chicken Sautéed with a Shiraz, Forest Mushroom and Shallot Reduction  
Chicken with a White Wine Cream and Pimento Sauce with Flat Leaf Parsley  
Roast Northumbrian Turkey Breast with a Mini Cumberland Sausage, Herb and Pork Stuffing and  
Classic Cranberry Sauce  
Roast Leg of Pork with Crispy Crackling and a Braeburn Apple Sauce  
Wilted Spinach and Ricotta served in a Handmade Flo Basket with a tomato sauce (V)  
Roasted Red Onion, Chargrilled Courgette and Eldson Goats Cheese Tart (V)  
Peppers Roasted and Stuffed with Cous Cous, Flat Leaf Parsley, Mint and Toasted Pine Nuts (V)

All Served with Roast Potatoes and Seasonal Vegetables

### Dessert

Light Profiteroles with a Chocolate Sauce and Fresh Cream  
Light Lemon Mousse on Sponge with Berry Compote  
Cheesecake Selection (select 1 flavour from lemon, raspberry, vanilla, fruits of the forest, strawberry)  
Fresh Cream Gateaux (select 1 flavour from strawberry, chocolate, black forest, coffee and mandarin)

### To Finish

Freshly Brewed Coffee or Tea served with After Dinner Mints

- Special Dietary requirements can also be catered for