



THE GAMEKEEPER'S INN

LONG ASHES PARK

EVENT MENUS

Please choose one or two options for each course.

If you have a food allergy or special dietary requirement, please speak to a member of our team before placing your order. 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 ONE

£26.50 for 2 courses | £34.50 for 3 courses

Add tea and coffee for £2.50 per person

STARTERS

Tomato and basil soup served with a bread roll and butter V | VGA | GFA

Garlic mushrooms with a Wensleydale cheese and herb crumb V | VGA | GF

Chicken liver pâté, toasted brioche, sticky fig chutney and dressed leaves GFA

Tempura vegetables, dressed rocket, honey and soy dipping sauce V

MAINS

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

Chicken breast wrapped in bacon, fondant potato and a white wine cream sauce GF

Roast butternut squash, sun-blushed tomato and spinach pasta bake V | VG | GFA

Pan fried sea bass, crushed new potatoes and hollandaise sauce GF

Brown sugar glazed bacon loin, roast potatoes, Yorkshire pudding and gravy GFA

DESSERTS

Triple chocolate brownie, white chocolate sauce and vanilla ice cream V | GF

Gamekeeper's sticky toffee pudding, rich toffee sauce and cream V | GF

Glazed lemon tart, raspberry compote and vanilla crème fraîche V

Gamekeeper's mess, vanilla Chantilly cream, mixed berry compote and crushed meringue V | GF

Fresh fruit salad, brandy snap basket, mango and coconut sorbet V | VG | GF

V = vegetarian | VG = vegan | VGA = vegan available | GF = gluten free | GFA = gluten free available

MENU TWO



£28.50 for 2 courses | £36.50 for 3 courses

Add tea and coffee for £2.50 per person

STARTERS

Tomato and basil soup served with a bread roll and butter V | VGA | GFA

Ratatouille tartlet, dressed salad, balsamic glaze V | VG | GFA

Ham hock terrine, red onion marmalade, dressed salad, garlic and herb croûte GFA

Tempura king prawns, dressed rocket, garlic and lemon mayonnaise

MAINS

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

Trio of locally sourced sausages, creamy mashed potato and gravy

Roast root vegetable risotto, garden pesto and dressed rocket V | VGA | GF

Oven roast belly pork, black pudding crumb, fondant potato, caramelised apple and a wholegrain mustard sauce GF

Pan fried sea bass, crushed new potatoes and hollandaise sauce GF

DESSERTS

Triple chocolate brownie, white chocolate sauce and vanilla ice cream V | GF

Gamekeeper's sticky toffee pudding, rich toffee sauce and cream V | GF

Mixed berry crumble, vanilla crème Anglaise V | VGA | GF

Lemon and lime posset, berry compote and a shortbread biscuit V | GFA

Fresh fruit salad, brandy snap basket, mango and coconut sorbet V | VG | GF



MENU THREE

£30.50 for 2 courses | £38.50 for 3 courses

Add tea and coffee for £2.50 per person

STARTERS

Mushroom and tarragon soup served with a bread roll and butter V | VGA | GFA

Duck liver parfait, toasted brioche, sticky fig chutney and dressed rocket GFA

Battered haddock goujons, tartare sauce and a wedge of lemon

Butternut squash falafel, mixed salad and sweet chilli dressing V | VG | GF

MAINS

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

Chicken supreme wrapped in bacon, fondant potato and a white wine and tarragon sauce GF

Pan fried salmon fillet, roast garlic new potatoes, white wine and lemon beurre blanc GF

Roast striploin of beef, roast potatoes, Yorkshire pudding and gravy GFA

Wild mushroom and truffle risotto, parmesan and dressed rocket V | VGA | GF

DESSERTS

Triple chocolate brownie, white chocolate sauce and vanilla ice cream V | GF

Gamekeeper's sticky toffee pudding, rich toffee sauce and cream V | GF

Glazed lemon tart, raspberry compote, vanilla crème fraîche V

Passion fruit crème brûlée, brown sugar glaze, shortbread biscuit V | GFA

Fresh fruit salad, brandy snap basket, mango and coconut sorbet V | VG | GF