



THE GAMEKEEPER'S INN

LONG ASHES PARK



FUNCTION MENUS

CANAPÉS

Complement your drinks reception with a selection of three canapés for £12.95 per person

Smoked salmon blini

Honey and mustard glazed pig in blanket

Halloumi and red pepper skewers V | GF

Courgette and red onion bhaji, cucumber and mint raita V | GF

Butternut squash falafel, sweet chilli mayonnaise V | GF

Mini Yorkshire pudding, roast beef, horseradish cream

Garlic and parsley king prawns GF

Honey and red wine chorizo GF

Sticky glazed pork belly bites GF

Sweet potato wedges, sour cream and chive dip V | GF

Tempura vegetables, soy dipping sauce VG

DINING MENUS

You may choose two starters, two main courses, and two desserts to create your menu.

MENU **ONE**

Two courses £33.95 per person

Three courses £43.95 per person

Starters

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

Chicken liver pâté, served with fig chutney, croute
and salad GFA

Garlic mushrooms with a Wensleydale cheese crust
V | VGA

Filo king prawns with sweet chilli sauce

Main Courses

All main courses are served with a selection of
seasonal vegetables.

Pan-fried chicken breast with duchess potatoes
and a white wine sauce GFA

Toffee-glazed bacon joint with roast potatoes, a
Yorkshire pudding and gravy GFA

Baked salmon served with crushed new potatoes
and a herb hollandaise GFA

Brie and mushroom wellington served with roast
potatoes and gravy V

Roasted Mediterranean vegetable linguine VG | GFA

Desserts

Crème brûlée served with vanilla shortbread V | GFA

Sticky toffee pudding with a rich toffee sauce and
vanilla ice cream V | GF

Lemon and lime posset served with vanilla shortbread
V | GFA

Brandy snap basket filled with fresh fruit and
mango sorbet V | VGA | GFA

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

MENU TWO

Two courses £36.95 per person

Three courses £46.95 per person

Starters

Carrot and coriander soup served with a bread roll
V | VGA | GFA

Ham hock terrine with apple chutney, dressed leaves
and croute GFA

Charcuterie plate, with cheddar cheese, pickled
onions, gherkins and fig chutney GFA

Smoked haddock fish cakes with dressed leaves,
sweet chilli sauce and lemon

Breaded brie served with red onion chutney
and dressed salad V

Main Courses

*All main courses are served with a selection of
seasonal vegetables.*

Pan-fried chicken stuffed with chorizo, served with
fondant potato and a red pepper sauce GFA

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

Sea bass with a white wine, onion and pea risotto GFA

Roasted butternut squash stuffed with
Mediterranean couscous V | VG | GFA

Desserts

Raspberry crème brûlée with vanilla shortbread V | GFA

Brandy snap basket filled with fresh fruit and
mango sorbet V | VGA | GFA

Assiette of desserts; white chocolate and blueberry
blondie, triple chocolate brownie and lemon tartlet V

Mixed fruit crumble with crème anglaise V | VGA | GFA

MENU **THREE**

Two courses £39.95 per person

Three courses £49.95 per person

Starters

Rustic minestrone soup served with a bread roll
V | VGA | GFA

Game terrine, with caramelised red onion chutney,
mixed leaves and a herb croute GFA

Caprese salad with mozzarella, tomatoes and basil,
seasoned with salt and olive oil V | GF

Prawns pil pil served with crusty bread GFA

Smoked salmon and prawns with cream cheese
on ciabatta GFA

Main Courses

*All main courses are served with a selection of
seasonal vegetables.*

Slow-braised beef with dauphinoise potatoes and
red wine gravy GFA

Marinated lamb shank with creamy mashed potatoes
and a redcurrant gravy GFA

Sea bream with a white wine and sundried tomato
risotto GF

Wild mushroom and truffle oil risotto with
Parmesan and rocket V | VGA | GF

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

Desserts

Baileys cheesecake garnished with seasonal fruit
V | GFA

Chocolate orange mousse served with a
shortbread biscuit V | GFA

Brandy snap basket filled with fresh fruit and
mango sorbet V | VGA | GFA

Apple crumble served with custard V | VGA | GF

Tiramisu; coffee liqueur-soaked sponge and
sweetened mascarpone, topped with grated
dark chocolate V

CHILDREN'S MENU

Two courses £12.95 per person

Three courses £16.95 per person

Starters

Garlic bread v

Vegetable crudités with houmous v | VG | GF

Main Courses

Sausage and mashed potatoes with gravy

Beef burger in a brioche bun with fries

Chicken burger in a brioche bun with fries

Chicken strips with fries and baked beans

Fish, chips and garden peas

Tomato penne pasta with cheddar cheese v | VGA | GFA

Desserts

Chocolate brownie with vanilla ice cream and
chocolate sauce v | GFA

Sticky toffee pudding with vanilla ice cream v | GF

Vanilla ice cream with marshmallows and sprinkles
v | GFA

Available for children aged 12 and under.

MAIN BUFFET MENUS

MENU ONE

Two courses £29.95 per person

Main Course

A selection of three meats or nut roast, served with Yorkshire puddings, roast potatoes, seasonal vegetables and gravy **VGA** | **GFA**

Desserts

Fruit crumble with custard **V** | **VGA** | **GFA**

Sticky toffee pudding with toffee sauce, served with cream **V** | **GF**

Eton mess; mixed berries and meringue bound in rich Chantilly cream **V** | **GFA**

MENU TWO

Two courses £28.95 per person

Main Courses

Please choose two options for your guests:

Beef lasagne with salad and garlic bread

Vegetarian lasagne with salad and garlic bread **V**

Chicken curry with rice and poppadoms **GFA**

Vegetable curry with rice and poppadoms **V** | **VGA** | **GFA**

Steak pie with chips, mushy peas and gravy

Cottage pie with chips, mushy peas and gravy **GFA**

Cheese and onion pie with chips, mushy peas and gravy **V**

Desserts

Fruit crumble with custard **V** | **VGA** | **GFA**

Sticky toffee pudding with toffee sauce, served with cream **V** | **GF**

Eton mess; mixed berries and meringue bound in rich Chantilly cream **V** | **GFA**

LIGHT BUFFET MENUS

MENU ONE

£15.00 per person

Assorted cold sandwiches, triple-cooked chips, potato salad, coleslaw and mixed green salad

MENU TWO

£18.50 per person

Assorted cold sandwiches, sausage rolls, cheese and onion slice, triple-cooked chips, potato salad, coleslaw and mixed green salad

MENU THREE

£19.95 per person

A selection of three meats or nut roast, served with Yorkshire puddings, roast potatoes, seasonal vegetables and gravy *VGA | GFA*

MENU FOUR

£18.95 per person

Please choose two options for your guests:

Beef lasagne with salad and garlic bread

Vegetarian lasagne with salad and garlic bread *V*

Chicken curry with rice and poppadoms *GFA*

Vegetable curry with rice and poppadoms *V | VGA | GFA*

Steak pie with chips, mushy peas and gravy

Cottage pie with chips, mushy peas and gravy *GFA*

Cheese and onion pie with chips, mushy peas and gravy *V*

MENU FIVE

£15.95 per person

Nacho bar; tortilla chips, beef and vegetable chilli, guacamole, salsa, sour cream and cheese sauce *GFA*

MENU SIX

£11.95 per person

Mini beer-battered fish and chips

MENU SEVEN

£9.95 per person

Bacon and sausage sandwiches with chips
Vegetarian sausages are also available VGA | GFA

EXTRAS

Add a selection of cakes for £4.00 per person
V | VGA | GFA

Add fruit scones with strawberry jam and fresh cream for £3.00 per person V | GFA

Serve your guests tea and coffee to complete their meal for £3.00 per person



ACCOMMODATION

Once a Gamekeeper's cottage, The Gamekeeper's Inn offers a warm and welcoming atmosphere with 11 beautifully-appointed bedrooms. Located within Long Ashes Park, we also offer self-catering lodges, woodland glamping pods and a countryside barn for a luxurious retreat in the heart of the Yorkshire Dales. During the warmer months, camping options are also available.

On-site accommodation includes:

- 11 en-suite rooms at The Gamekeeper's Inn, including the honeymoon suite, family rooms and an accessible room
- 4 self-catering lodges
- 5 woodland glamping pods (pet friendly available)
- Netherside Barn with three double bedrooms
- 25 camping pitches (seasonal)

Access to the on-site leisure club is included for guests staying at The Gamekeeper's Inn, Netherside Barn, woodland glamping pods and self-catering lodges between check-in and check-out. Day passes are available to purchase, with treatments and spa days also available to book at Long Ashes Pure Spa.



The Gamekeeper's Inn



Woodland Pods



Netherside Barn



Self-catering Lodges





THE GAMEKEEPER'S INN

LONG ASHES PARK

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