



Summer Group Dining
(for groups of over 10 people)

Starters

Pickering Watercress and Maris Piper Potato Soup

‘Pressed’ Ham Hock and Parsley Terrine with ‘Mollet’ Quail Eggs and Spiced Pineapple Pickle, Mustard Seed Dressing

Deep-fried Hawes Wensleydale Cheese with a Salad of Marinated Beetroot and Sweet Onion Marmalade, Hazelnut Dressing

‘Potted’ Brown Shrimps with Blade Mace Butter, Pickering Watercress and Warm Rye Bread Toasts

Main Course

Roast 8oz Rib Eye of ‘Taste Tradition’ Beef with Deep-fried Chunky Chips and Béarnaise Sauce

Pan-fried Corn-Fed Goosnargh Chicken Breast with ‘Champ’ Mash, Braised ‘French-style’ Peas, Broad Beans and Crispy Gloucester Old Spot Bacon

Grilled ‘Chunk’ of Hodgson’s of Hartlepool North Sea Halibut with Flat Parsley Mash and Shetland Mussel Marinière

White Onion, Thyme and Ribblesdale Goats’ Cheese Tart with a little Spring Onion and Chive Salad, ‘Soubise’ Cream

Extras: All 3 unless stated

Deep-fried Chunky Chips

‘Mac’ ‘n’ Coolea Cheese 3.5

Creamed Baby Spinach 3.5

Crispy Onion Rings

Portobello Mushrooms

Buttered New Potatoes

Dressed Baby Salad Leaves

Pudding

‘Ice of the Day’

Chocolate Indulgence...

Lemon and Vanilla Posset with Raspberries and Elderflower Shortbread

A Selection of Cheeses from our Isles with Chutney, Celery and Biscuits

To Finish

Coffee, Tea and Sweets

Prices start from £35 per person

Please note that nuts are present in our kitchen, we therefore cannot guarantee their exclusion in our dishes
Please notify a member of staff of any food allergies or special requirements. All prices are in £ and inclusive of VAT

Make your next reservation online at www.1884dockstreetkitchen.co.uk