

Undercroft Restaurant Evening Dinner St Oswald Menu

Menu designed for groups of 20-40 people only Please choose one starter, one main course & one dessert for the whole group

£38.00 per person

(Additional after-hours fee applies)

taste Durham

Quality Assured

& Local Produce Champion

Starter

Cream of Wild Mushroom Soup

Fresh Tarragon, Truffle Oil

Poached Scottish Salmon Trio

Smoked Salmon & Horseradish Mousse, Smoked Salmon Croquet, Garden Herbs, Chive Oil

Leek, Garlic & Goats Cheese Timbale (V)

Pickled Wild Mushrooms & Balsamic

Main Course

Roast Duck Breast

Sweet Potato Fondant, Braised Red Cabbage, Purple Sprouting Broccoli, Black Cherry Jus

Roast Strip Loin of Beef

Horseradish Mash, Roasted Vegetables, Miniature Yorkshire Pudding, Rosemary & Wild Mushroom Sauce

Herb Crusted Roast Cod Loin

Fondant Potato, Fine Beans Wrapped in Pancetta, Crispy Seaweed, Pepper Tomato & Black Olive Sauce

Open Lasagne of Wild Mushroom & Butternut Squash (V)

Crispy Leeks

Dessert

Duo Chocolate Teardrop Torte

Raspberry Compote

Selection of Local & Continental Cheese

A board for the table served with celery, grapes & crackers

Peach Melba Cheese Cake

Caramelized Peaches

To Finish

Tea & Coffee

Rainforest Alliance Filter Coffee & Fairtrade tea

If you have an allergy or intolerance to <u>any</u> food item please give details, even if you think your selected dishes do not include the ingredient.

Alternatives can be arranged for special dietary requirements A range of additional beverages, wines and Durham Brewery beer are also available.

Prices quoted are per person and inclusive of VAT, and are subject to change.