

# CRATHORNE HALL

HOTEL  
YARM, NORTH YORKSHIRE

## Tasting Menu

### **Pressed terrine of chicken & Yorkshire ham**

Pickled carrot, whole grain mustard mayo

**Wine Pairing** – Spy Valley, Sauvignon Blanc, Marlborough, New Zealand  
Punchy gooseberry and elderflower from one of New Zealand's most acclaimed producers.

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### **Seared Scottish scallop**

Black pudding bon bon, cauliflower

**Wine Pairing** – Pouilly Fume Les Berthiers Claude Michot, Loire, France.  
Demure and restrained Sauvignon Blanc with characteristic flinty tones.

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### **Mandarin sorbet**

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### **Slow-cooked sirloin of Yorkshire beef**

Braised feather blade, carrot, red cabbage, creamed potato

**Wine Pairing** – Journeys End Single Vineyard Shiraz, Stellenbosch, South Africa  
Deep ruby red, milled black pepper, clean leather, a touch of vanilla and juicy fruit.

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### **Assiette of Crathorne apple**

Apple cake, apple sorbet, apple parfait, iced tea granita

**£50 per person**

**£70 per person including wine pairing**

*Hand*PICKED  
HOTELS

**A discretionary service charge of 12.5% will be added to your bill.**

This is a sample menu and subject to change. All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team. Prices are inclusive of VAT at current rate.