



Private dining at Marriott County Hall Hotel

Starters

Naturally smoked salmon hash, poached egg, fine beans and rocket

Roast butternut squash soup, brie and herb croutons

Warm salad of seasonal melon, crispy Parma ham & ginger syrup extract

Main courses

Seared rump of Swaledale lamb, roasted roots, braised potato, thyme and rosemary sauce

Breast of free range chicken, Parma ham wrap, thyme polenta, spinach and plum tomato sauce

Risotto of baby chard and rocket, aged parmesan cream

Desserts

Bitter chocolate & orange tart, citrus glaze

Spring berry pudding and lavender foam

Espresso brulee tart, biscotti

Filter coffee and petits fours

This menu is subject to change.