



THICKET PRIORY

Sample Menus 2019/20

£55 Plus VAT per Head

STARTERS

All served with artisan breads and Yorkshire butter

Whitby Crab, Curried Emulsion, King Prawns, Cardamom & Limes

Whitby Crab Claw, Compressed Watermelon, Cucumber Ketchup

Terrine of Duck Confit, Quails Egg Bon Bon, Chicory, Cherry Emulsion

Pea & Ham Panna Cotta, Quails Egg, Black Pudding, Pulled Pork

Gin Cured Salmon, Hot Smoked Salmon, Beetroot Powder, Saffron Dressing, Potato

Salad Carpaccio of Dry Aged Beef Fillet, Truffle Oil, Anchovies, Parmesan

Lobster Custard, Crayfish Tail, Chicken Broth

Corn Fed Chicken Liver Parfait, Onion Relish, Cherry Gel, Brioche Crostinis

Duck Leg Croquette, Carrot Textures, Citrus Salad

Twice Baked Hop Cheese Souffle, Heritage Beets, Beetroot Gel

Chicken Caesar Croquettes, Romaine, Spinach Dressing

Cod Avocado & Chorizo, Brandade Sauce

Glazed Asparagus Spears, Hens Egg, Blue Cheese, Truffle Oil

Pan Fried Mackerel, Beetroot, Herb Salad & Fennel

Ham Hock Terrine, Cauliflower Dressing, Vale of York Sausage, Brushetta

Octopus Carpaccio, Confit Red Pepper, Sesame Dressing

English Pea Tart, Roast Leeks, Yarg, Saffron Hollandaise

Roast Cauliflower Panna Cotta Cauliflower Bhaji, Raita & Oils





THICKET PRIORY

MAINS

Baby Poussin, Shallot & Bacon Mash, Crisp Pancetta, Leek Bon Bon, Shitake Mushrooms

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Pork Fillet, Belly & Cheek, Puree Of Roast Parsnip, Apple Gel, Heritage Carrots, Baby Onions

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Saddle of Lamb, Spinach & Pimento, Smoked Potato Puree, Feta Croquette, Giroles, Cherry Gel

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Canon of Lamb, Celeriac Rosti, Doreen Black Pudding Fritter, Textures of Onion

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Roast Sirloin of Dry Aged Beef, Yorkshires, Duck Fat Fondant, Carrot & Swede, Sprouting Broccoli

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Charred Rib Eye, Smoked Tomato Jam, Confit Potatoes, Portabello Mushrooms, Pea Shoot Salad

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Pan Fried Stone Bass, Beetroot Risotto, Burn't Leek Puree

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Guinea Fowl Supreme, Mozzarella, Confit of Leg, Sage & Lemon Mash, Baby Veg, Sherry Jus





THICKET PRIORY

DESSERTS

Raspberry and vanilla cheesecake dome, raspberry pearls, sabayon

Dark chocolate and hazlenut sphere, edible gold, caramel

Lemon tart, sable breton base, aperol glaze

Gin and tonic mousse, cucumber, gin jelly, blueberries

Italian lemon meringue, limoncello gel, ginger tuile

Cherry velvet wave, dentelles, kirsch anglaise

Peach bellini, champagne centre, chocolate and cinnamon cookie

Dark chocolate caramel bar, truffle, crisp base, caramel quenelle, chocolate soil

Rhubarb and custard bomb, mirror glaze, cinnamon biscuit, vanilla pod ice cream

Pear and thyme tarte tatin caramel sauce, honeycomb ice-cream

Local and continental cheeses, and accompaniments



FRESHLY BREWED COFFEE AND MINTS WITH CREAM



THICKET PRIORY

Choose four canapés (included)

MINI SCOTCH EGGS, HARISSA DRESSING
MINI YORKSHIRES, ROAST BEEF AND HORSERADISH
BUTTERMILK FRIED CHICKEN, CHIPOTLE MAYONNAISE
FILLET OF BEEF, TIGER PRAWN, TOMATO GLAZE
MINI BEEF SLIDERS, SMOKED CHEESE AND RELISH
BEEF BOURGUIGNON CROQUETTE, AIOLI
PHILLY STEAK SANDWICH
CHICKEN JALFREZI, CRISPY ONION
HAM HOCK TERRINE, PEAS AND EGG
SHEPHERDS PIE, PARMESAN MASH
SPICY LAMB PASTIES, CHILI JAM
RARE BREED PORK APPLE AND PANCETTA ROLLS
SALT COD CROQUETTES, WASABI MAYONNAISE
MONKFISH TAIL, BEER BATTER, WILD GARLIC DRESSING
MINI TUNA BURGER, GINGER AND SPICED MAYONNAISE
SUNBLUSH TOMATO PALMIERS, TOMATO COMPOTE,
SPINACH AND FETA TARTLETS, QUINCE JELLY
FILO BAKED FIGS, PEPPERED GOATS CHEESE

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VEGETARIAN & DIETARY ON REQUEST



THICKET PRIORY

£75 Plus VAT per Head

STARTERS

All served with artisan breads and Yorkshire butter

Whitby Crab, Curried Emulsion, King Prawns, Cardamom & Limes

Whitby Crab Claw, Compressed Watermelon, Cucumber Ketchup

Terrine of Duck Confit, Quails Egg Bon Bon, Chicory, Cherry Emulsion

Pea & Ham Panna Cotta, Quails Egg, Black Pudding, Pulled Pork

Gin Cured Salmon, Hot Smoked Salmon, Beetroot Powder, Saffron Dressing, Potato Salad

Carpaccio of Dry Aged Beef Fillet, Truffle Oil, Anchovies, Parmesan

Lobster Custard, Crayfish Tail, Chicken Broth

Corn Fed Chicken Liver Parfait, Onion Relish, Cherry Gel, Brioche Crostinis

Duck Leg Croquette, Carrot Textures, Citrus Salad

Twice Baked Hop Cheese Souffle, Heritage Beets, Beetroot Gel

Chicken Caesar Croquettes, Romaine, Spinach Dressing

Cod Avocado & Chorizo, Brandade Sauce

Glazed Asparagus Spears, Hens Egg, Blue Cheese, Truffle Oil

Pan Fried Mackerel, Beetroot, Herb Salad & Fennel

Ham Hock Terrine, Cauliflower Dressing, Vale of York Sausage, Brushetta

Octopus Carpaccio, Confit Red Pepper, Sesame Dressing

English Pea Tart, Roast Leeks, Yarg, Saffron Hollandaise

Roast Cauliflower Panna Cotta Cauliflower Bhaji, Raita & Oils





THICKET PRIORY

MAINS

DRY AGED GRAND RESERVE FILLET OF BEEF, LOBSTER TAIL AND GARLIC, POTATO CAKE, TOMATO COMPOTE,
HOLLANDAISE WITH CHORIZO

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PAN FRIED FILLET OF HALIBUT, SHRIMPS IN BROWN BUTTER, CAULIFLOWER TEXTURES, GALANGEL AND LIME LEAF
CREAM

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MONKFISH TAIL, SMOKED CABBAGE, PARMA HAM, RED WINE JUS, LEMON SABAYON, COCKLES

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HERB CRUMBED LOIN OF LAMB, CONFIT OF SHOULDER, POTATO TERRINE, SMOKED POTATO PUREE, CHANTERELLE
MUSHROOMS, GLAZE HERITAGE CARROTS

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DRY AGED SIRLOIN STEAK, SALTED CARAMEL ONIONS, SPICED SWEET POTATO PUREE, SPINACH, BEEF TEA

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CURED PORK FILLET, PARMA HAM, WILD MUSHROOM RISOTTO, SEARED KING SCALLOPS, LEMON OIL





THICKET PRIORY

DESSERTS

Raspberry and vanilla cheesecake dome, raspberry pearls, sabayon

Dark chocolate and hazlenut sphere, edible gold, caramel

Lemon tart, sable breton base, aperol glaze

Gin and tonic mousse, cucumber, gin jelly, blueberries

Italian lemon meringue, limoncello gel, ginger tuile

Cherry velvet wave, dentelles, kirsch anglaise

Peach bellini, champagne centre, chocolate and cinamon cookie

Dark chocolate caramel bar, truffle, crisp base, caramel quenelle, chocolate soil

Rhubarb and custard bomb, mirror glaze, cinamon biscuit, vanilla pod ice cream

Pear and thyme tarte tatin caramel sauce, honeycomb ice-cream

Local and continental cheeses, and accompaniments



FRESHLY BREWED COFFEE AND CREAM SELECTION OF PETIT FOURS



THICKET PRIORY

Choose five canapés (included)

MINI SCOTCH EGGS, HARISSA DRESSING
MINI YORKSHIRES, ROAST BEEF AND HORSERADISH
BUTTERMILK FRIED CHICKEN, CHIPOTLE MAYONNAISE
FILLET OF BEEF, TIGER PRAWN, TOMATO GLAZE
MINI BEEF SLIDERS, SMOKED CHEESE AND RELISH
BEEF BOURGUIGNON CROQUETTE, AIOLI
PHILLY STEAK SANDWICH
CHICKEN JALFREZI, CRISPY ONION
HAM HOCK TERRINE, PEAS AND EGG
SHEPHERDS PIE, PARMESAN MASH
SPICY LAMB PASTIES, CHILI JAM
RARE BREED PORK APPLE AND PANCETTA ROLLS
SALT COD CROQUETTES, WASABI MAYONNAISE
MONKFISH TAIL, BEER BATTER, WILD GARLIC DRESSING
MINI TUNA BURGER, GINGER AND SPICED MAYONNAISE
SUNBLUSH TOMATO PALMIERS, TOMATO COMPOTE,
SPINACH AND FETA TARTLETS, QUINCE JELLY
FILO BAKED FIGS, PEPPERED GOATS CHEESE

~

VEGETARIAN & DIETARY ON REQUEST



THICKET PRIORY

£95 Plus VAT per Head

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All served with artisan breads and Yorkshire butter

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Whitby Crab Claw, Compressed Watermelon, Cucumber Ketchup

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Gin Cured Salmon, Hot Smoked Salmon, Beetroot Powder, Saffron Dressing, Potato Salad

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THICKET PRIORY

AMUSE BOUCHE

FOIE GRAS, BRIOCHE, CHERRIES

GOATS CHEESE FONDU, BEETS

CORN FED CHICKEN, CEPS

FRESHLY CHUCKED OYSTERS, LEMON

KING SCALLOP, CURRIED CAULIFLOWER, CHORIZO

MAINS

WAGYU BEEF FILLET, TRUFFLE POMMES PUREE, TROMPETS, SWEET POTATO, BANANA SHALLOTS

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VENISON RACK, SAVOY AND WENSLEYDALE PARCEL, SPINACH WELLINGTON, DUCHESSE POTATOES, SQUASH,

JUNIPERS

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DOVER SOLE VERONIQUE, MUSSELS, BOUQUETTIERE OF VEG, SMOKED POTATOES

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LOBSTER THERMIDOR, RILLETTE OF CRAB, PANKO CRUMB OYSTERS, COMPRESSED MANGO, LOBSTER BISQUE

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BALLONTINE OF DUCKLING, PAN FRIED MALLARD, TRIO OF PUREES, DUCK FAT FONDANT

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GRAND RESERVE RIB EYE STEAK, WILD GARLIC POMME PUREE, ASPARAGUS, MORELS, TEXTURES OF CAULIFLOWER





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DESSERTS

Raspberry and vanilla cheesecake dome, raspberry pearls, sabayon

Dark chocolate and hazlenut sphere, edible gold, caramel

Lemon tart, sable breton base, aperol glaze

Gin and tonic mousse, cucumber, gin jelly, blueberries

Italian lemon meringue, limoncello gel, ginger tuile

Cherry velvet wave, dentelles, kirsch anglaise

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Rhubarb and custard bomb, mirror glaze, cinamon biscuit, vanilla pod ice cream

Pear and thyme tarte tatin caramel sauce, honeycomb ice-cream

Local and continental cheeses, and accompaniments



FRESHLY BREWED COFFEE AND CREAM SELECTION OF PETIT FOURS

CHEESE COURSE, LOCAL AND CONTINENTAL CHEESES



THICKET PRIORY

Choose six canapés (included)

MINI SCOTCH EGGS, HARISSA DRESSING
MINI YORKSHIRES, ROAST BEEF AND HORSERADISH
BUTTERMILK FRIED CHICKEN, CHIPOTLE MAYONNAISE
FILLET OF BEEF, TIGER PRAWN, TOMATO GLAZE
MINI BEEF SLIDERS, SMOKED CHEESE AND RELISH
BEEF BOURGUIGNON CROQUETTE, AIOLI
PHILLY STEAK SANDWICH
CHICKEN JALFREZI, CRISPY ONION
HAM HOCK TERRINE, PEAS AND EGG
SHEPHERDS PIE, PARMESAN MASH
SPICY LAMB PASTIES, CHILI JAM
RARE BREED PORK APPLE AND PANCETTA ROLLS
SALT COD CROQUETTES, WASABI MAYONNAISE
MONKFISH TAIL, BEER BATTER, WILD GARLIC DRESSING
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SUNBLUSH TOMATO PALMIERS, TOMATO COMPOTE,
SPINACH AND FETA TARTLETS, QUINCE JELLY
FILO BAKED FIGS, PEPPERED GOATS CHEESE

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VEGETARIAN & DIETARY ON REQUEST

EVENING FOOD INCLUDED



THICKET PRIORY

EVENING FOOD

£10 Plus VAT

BACON AND SAUSAGE SANDWICHES

WARM PORK PIE, PEAS AND GRAVY

POSH FISH FINGER SANDWICHES, LITTLE GEM, TARTARE SAUCE

RUMP STEAK BARMES, FRIED ONIONS, MUSTARD

PITTA BREAD, SPICED CHICKEN, YOGURT

PITTA BREAD, FETA, HOUMOUS, RED PEPPERS [V]

WAGYU BURGERS, CHEDDAR AND CARAMELIZED ONIONS, BRIOCHE ROLL [£2.50 SUPPLEMENT]

HOMEMADE CHEESEBURGER, CARAMELIZED ONIONS, BRIOCHE ROLL

PULLED PORK ROLLS, CAJUN SLAW

STEAK AND ALE PIE, MUSHY PEAS, GRAVY

WARM MED VEG AND BRIE BAQUETTE, PESTO [V]

MACARONI CHEESE AND GARLIC BREAD [V]

