

ILKLEY
MANOR
HOUSE

EST. 2007

GOOD
FOOD
STORY

YORKSHIRE

Spring Dining

CELEBRATING LOCAL SUPPLIERS WITH THE FRESHEST OF SEASONAL INGREDIENTS

26 AND 27 APRIL 2024, 6PM - 10PM

AMUSE BOUCHE

Cream of Asparagus Veloute

Moutard BOURGOGNE Sparkling, France

STARTER

LAMB BON BON

pea puree with a spring pea, broadbean & watercress salad

PEA & WILD GARLIC CROQUETTE (V/VE)

pea puree with a spring pea, broadbean & watercress salad

Sierra Norte Pasion de Bobal ROSADO, Spain (Organic)

MAIN

BALLOTINE OF CHICKEN

chicken glaze, crumb, pomme puree, morel croquette & sauteed spinach

TRUFFLED POTATO GALLETTE (V/VE)

charred hispi cabbage, cauliflower puree and fresh herb & hazelnut salsa

Paul Cluver Village PINOT NOIR, South Africa

DESSERT

RHUBARB & VANILLA PANNACOTTA

spring poached Yorkshire rhubarb, meringue and vanilla shortbread

Domaine de Grange Neuve MONBAZILLAC, France

FRESH COFFEE

Two Lasses Yorkshire Spiced Rum

£65 PER PERSON - PLUS £10 DONATION TO ILKLEY MANOR HOUSE (£75 TOTAL)

£30 per person - Optional flight of wine to accompany your meal courtesy of Martinez Wines