

Summit Media Brunch Canapés

Tiny Brunch Tartlets

Filled with Yorkshire Dry Cure Bacon, Local Sausages, Button Mushroom, Cherry Vine Tomato, Egg & a touch of HP

Bleiker's Smoked Salmon Blinis

Yorkshire Smoked Salmon with crème fraîche a touch of horseradish & dill

Kipper Frittata

Smoked Herring Kippers with in a frittata with rich eggs and flat leaf parsley & a touch of cream cheese

Mushroom Frittata (V)

Delicious mushrooms seasoned with lemon juice & black pepper with rich egg frittata

Summit Media Polo Cup – Saturday Lunch Menu

(One Vegetarian Main Course & One Meat Main Course)

Main

Pork Wellington

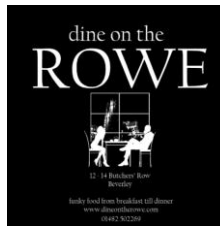
Fillet of Pork served with crushed sautéed mushrooms & spiced apple chutney wrapped in Parma ham and puff pastry, served with a Calvados reduction gravy & roasted spring vegetables.

Mushroom Wellington

Mushroom, Caramelised Red Onion & Yorkshire Blue Cheese, wrapped in Puff Pastry served with seasonal roasted spring vegetables

To Finish

Yorkshire Rhubarb & Custard Tartlet



Summit Media Polo Cup – Arabian Nights Evening Menu

Canapés

Flat Breads & Crudités

Stonebaked Bread, Olives & Vegetables ready to dip, with hummus, roasted pepper hummus, harissa, smoked paprika dip, & saffron dip

Cumin & Paprika Chicken & Pickled Lemon Skewers with Harissa dip

Slow cooked Apricots stuffed with cream cheese & chilli

Tangia (slow cooked food in terracotta pots)

Lamb

Lamb steamed with pickled lemons, cumin & garlic cooked for hours dressed with chopped fresh coriander & mint when served.

Chicken

Chicken slowly cooked with saffron and prunes and served with toasted almonds and coriander.

Char grilled Summer Vegetables

Salads

Couscous with roasted garlic, extra virgin olive oil, dates, spring onion and lashings of summer mint

Warm Squash & Chickpea Salad dressed with Tahini

Turkish Chopped Salad dressed with Yoghurt

Greenleaf Salad

Pine nut & Raisin & Dill Pilaf

Stone baked Flat Breads with Hummus & Oils