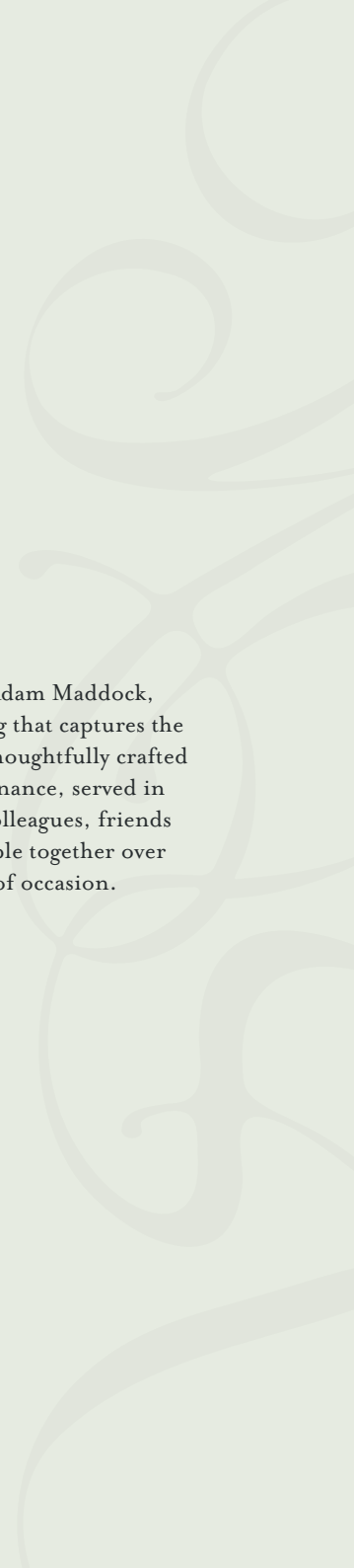


**GROUP DINING**  
**THE BRASSERIE AT SALTMORE**





Michelin-recommended and led by Executive Chef Adam Maddock, The Brasserie celebrates refined, ingredient-led cooking that captures the spirit of our North Yorkshire coast and moors. Expect thoughtfully crafted dishes that showcase seasonal produce and local provenance, served in a relaxed yet elegant setting. Whether gathering with colleagues, friends or family, every menu has been designed to bring people together over exceptional food, good conversation and a sense of occasion.

## 3 COURSES

£ 8 5

### STARTERS

Duck Liver Parfait

Seasonal Chutney, Brioche

Mackerel Rilette

Gooseberry, Crème Fraiche, Nasturtium

Houmous

Garden Vegetables, Crispy Chickpea, Smoked Rapeseed

### MAINS

Confit Duck Leg

Mash Potato, Cavolo Nero, Peppercorn Sauce

North Sea Cod

TenderStem Broccoli, Capers, Brown Butter Sauce

Roasted Cauliflower (vegan)

Crispy Caper, Salsa Verde, Rainbow Chard

### DESSERTS

Crème Brûlée

Lavender Shortbread

Chocolate Mousse (VE)

Preserved Cherries, Vanilla Ice Cream

Lemon Verbena Soft Serve

All prices are per person. If you have an allergy or intolerance, please let us know. Whilst we do our best, we can't guarantee that any of our dishes are totally allergen free. Please note, we add a 12.5% discretionary service charge.

**STARTERS**

Hand Dived Scallop

Beurre Blanc, Caviar, Sea Beet

Potato & Egg Ravioli

Old Winchester, Truffle

BBQ Sand Carrot (VE)

Sea Buckthorne, Cauliflower, Pickled Carrot

**MAINS**

Rib of Beef

Parsley, Garlic, Onion, Smoked Potato Puree

Halibut

Spinach, Courgette, Lobster Sauce

Mushroom Risotto (VE)

Turnip, Artichoke, Brassica

**DESSERTS**

Cheesecake

Poached Apple, Caramel, Apple Sorbet

Chocolate Fondant

Raspberry, Yoghurt Ice Cream

Oat Milk Panna Cotta

Granola, Orange Sorbet

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## BUFFET MENU

£ 9 5

Cobb Salad

Pork & Black Pudding Sausage Roll

Selection of Wraps & Sandwiches

Salmon Nicoise

Quiche

Houmous-Bread Sticks

Seasonal Salad

Devilled Eggs

Lemon Posset

Brownie

Cookies

Whole Fruits

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From intimate celebrations to milestone occasions, our team would be delighted to help you create a memorable dining experience at Saltmoore. Whether you're hosting a private lunch, festive gathering or corporate retreat, we'll work with you to tailor every detail.

Get in touch to begin planning your perfect event:  
01947 661661 | [events@saltmoore.co.uk](mailto:events@saltmoore.co.uk)

