

Dessert

Pear & chocolate bakewell
malted ice cream

Passion fruit panna cotta
with fresh raspberries and basil syrup

Sticky toffee pudding
with caramel sauce and nutty ice cream

Pimms berry jelly
mango & mint salsa and lemonade sorbet

Pineapple salad in a passion fruit and lime syrup
with raspberry ice cream

Warm chocolate cake with black cherries
vanilla ice cream

Apple crumble tart
with custard fool

Stacked banana pancake
with chocolate ice cream & praline almonds

Strawberry & mascarpone cheese cake
with an amaretto crust

Deli Cheese board (£2.00pp supplement)

Individually designed and contemporary in style, we offer six boutique bedrooms. Each with luxurious features such as flat screen TVs, roll top baths, king sized beds and wireless broadband access throughout.



25 Newmarket Street. Skipton. North Yorkshire. BD23 2JE
01756 793676

www.boutique25.co.uk office@boutique25.co.uk



We are pleased to offer this three course menu to you for **£27.50** per person

Rather than restrict the menus too much we have suggested meals to suit all tastes. We would like you to select up to three choices from each course to make your own unique menu. Once you have made your menu we request that you email us a pre-order at least 5 days prior to your event.

A pre-order enables us to create exactly the right amount of food and also greatly assists in the smooth timing of your event. We will assist as much as possible in producing the pre-order, we can create a form with your menu choices for you to simply fill in.

Supplements available to add to your meal;-

Glass of Bucks Fizz on arrival £4.50pp

Canapés on arrival £free of charge

Appetizer £1.25pp

Sorbet course £2.00pp

Cheese course £4.50pp

We have a very talented team of chefs who are willing to discuss your food choices, any dietary requirements or special requests with you.



Starter

Choose from our soup selection:

Classic French onion with cheese crouton

Garden pea & smoked haddock

Cauliflower cappuccino, smoked cheese croutons

Goats cheese & roast vine tomato (v)

Sweet corn & shellfish chowder

Thai spiced carrot with coconut & coriander (v)

Spinach & red pepper

Cream of Jerusalem artichoke

Smoked potato & rocket

Chicken farmhouse terrine

with balsamic onions & crusty loaf

Parma ham, roast pepper, parmesan,

rocket leaves & black olives

Seared salad of chorizo

calamari & fine beans with sweet chilli

Smoked salmon platter with capers

shoots & horseradish dressing

Bloody Mary prawn cocktail

with gem lettuce, tomato & citrus

Breaded goats cheese

with honeyed walnuts & watercress (v)

Sautéed mushrooms on toast

with spinach and hollandaise (v)

Feta & watermelon

with rocket salad & balsamic (v)

Main course

Crispy confit duck

served over sausage, bean & tomato cassoulet

Pan seared liver

with roast onion, crispy bacon & pan gravy

Grilled venison sausages

mashed root vegetables,

port, onion and sage gravy

8 hour slow braised lamb

with minted onions and suet crust

Seared sea bass fillet

over soft crab potatoes with light bisque velouté

Black Sheep beer battered Pollock

chunky chips and tartar dressing

Poached salmon fillet

crushed tarragon potatoes and hollandaise

Margarita 'style' risotto

with spinach, pickled garlic and tomato pesto (v)



25 below is our unique champagne and cocktail bar, located below Boutique25. We are open Thursday, Friday, Saturday and Sunday Evenings.

25below is also available to hire for private parties.