



~Private Dining Menu~

£39.95 Per Person, Canapés, 3 courses, Coffee & Petit Fours

Chefs Selection of Canapes

Beetroot Cured Salmon Gravdlax Horseradish Crème Fraiche, Yorkshire Blinis

Sticky Spicy Belly Pork Chili, Honey, Sesame Dressing, Asian Salad

Ham Hock & Parsley Terrine Whole Grain Mustard Celeriac Remoulade

Seared Fillet of Beef Carpaccio Rocket & Fresh Parmesan

Goats Cheese Fritters Chargrilled Vegetables, Basil Pesto

Prawn & Crayfish Cocktail Paprika Marie Rose

Baked Cheesy Queenie Scallops Garlic & Parsley Butter, Cheddar & Gruyère Crust

Yorkshire Lamb Rump Dauphinoise Potatoes, Spring Greens, Mint & Redcurrant Reduction

Pan Fried Hake Crushed New Potatoes, Samphire & Seasonal Greens, Shrimp Butter

Chicken Milanese Bread-crumbed Flattened Chicken, Minted Pea Salad, Lemon & Caper Butter, Skinny Fries

Spring Pea Ravioli Rocket & Regato Cheese

Roast Duck Breast Dauphinoise Potatoes, Red cabbage, Cherry Reduction

10 Oz Prime Yorkshire Ribeye Steak Mushroom, Tomato, House Salad, Chunky Chips Or Skinny Fries, Béarnaise Sauce
(Supplement £7)

Sticky Toffee Pudding Cinder Toffee Ice Cream, Toffee Sauce

Vanilla Crème Brulee Homemade Shortbread

Mango & Coconut Sundae Meringue, Fruit & Cream

Treacle Tart Lemon Curd Ice Cream

Dark & White Chocolate Dark Chocolate Pot, White Chocolate Ice Cream, Nuts & Salted Caramel Crumb

Affogato Vanilla Ice cream, Hot espresso & Biscotti

Cheese & Biscuits Black Bomber, Delice De Bourgogne, Harrogate Blue

Coffee & Petit Fours