



~Private Dining Menu~

Chefs Selection of Canapes

Dill Cured & Hot Smoked Salmon Horseradish Crème Fraiche, Pickled Beetroot

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

Smoked Duck & Duck Rillettes Pickles & Celeriac Remoulade, Toasted Sourdough

Crispy Arancini - Deep fried Risotto Balls, Melting Mozzarella, Balsamic & Basil Pesto

Prawn & Crayfish Cocktail Paprika Marie Rose

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

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

Pan Roasted Fillet of Hake Crushed New Potatoes, Spinach, Brown Shrimp & Caper Butter

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

Caramelised Shallot Tarte Tatin Roasted Root Vegetable Cassoulet

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

Special Of The Day Blackboard Special of the day

Sticky Toffee Pudding Cinder Toffee Ice Cream, Toffee Sauce

Vanilla Crème Brulee Homemade Shortbread

Mango & Coconut Sundae Meringue, Fruit & Cream

Chocolate Brownie Hot Chocolate Sauce, Vanilla Ice Cream

Affogato Vanilla Ice cream, Hot espresso & Biscotti

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

Coffee & Petit Fours