



~Private Dining Menu~

Chef's Selection of Canapes

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Dill Cured & Hot Smoked Salmon Horseradish Crème Fraiche, Pickled Beetroot
Sticky Spicy Belly Pork Chili, Honey, Sesame Dressing, Asian Salad
Smoked Duck & Duck Rilletes 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

Slow Cooked Confit Shoulder Of Dales Lamb Mashed Potato, Seasonal Greens,
Roasted Garlic & Rosemary Red Wine Sauce
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

£39.95pp