



~Private Dining Menu~

Chef's Selection of Canapes

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Simple Smoked Salmon, Horseradish Crème fraiche, Yorkshire Blinis (Crumpet!)

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

Burrata Caprese, Fresh Burrata Mozzarella, Heritage Tomatoes, Fresh Basil, & Aged Balsamic

Cauliflower & Cumin Fritters, Chilli & Garlic Hummus, Minted Yoghurt

Prawn & Crayfish Cocktail Paprika Marie Rose

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

Pork Fillet Wrapped With Prosciutto, Black Pudding Mash, Creamed Savoy Cabbage, Apple Sauce

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

Roast Chicken Supreme, Dauphinoise Potatoes, Seasonal Greens, Forestière Sauce

Wye Valley Asparagus Ravioli, Spring Pesto, Rocket & Regatta Cheese

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 Brûlée Homemade Shortbread

Lemon Meringue Sundae Lemon Curd Ice Cream, Meringue, Fruit & Cream

Gooey Chocolate Pudding Chocolate Sauce, Ice Cream

Affogato Vanilla Ice cream, Hot Espresso & Biscotti

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

Coffee & Petit Fours

£39.95pp