

**PRIVATE DINING ROOM A LA CARTE MENU 2019
(12 TO 22 PERSONS)**

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

Chefs Selection of Canapés

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Trio of Salmon Hot Smoked Salmon, Gravavlax & Salmon Roulade,
Pickles & Dill Crème Fraiche Yorkshire Blinis (Crumpet!)

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

Smooth Chicken Liver Parfait Whole Grain Mustard Celeriac Remoulade, Pear & Ginger Chutney, Toasted Brioche

Goats Cheese & Pea Fritters Pea & Beetroot Salad

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

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

Pan Roasted Fillet of Hake Crushed New Potatoes, Samphire, Spinach, Lemon & Capers Butter

Chicken Supreme Dauphinoise Potatoes, Seasonal Greens, Forestier Sauce

Smoky Black-eyed Bean & Tomato Stew Paprika, Chilli & Cinnamon,
New Potatoes, Seasonal Greens

Fillet of Prime Yorkshire Beef "Tournedos Rossini" Pâté Brioche Crouton,
Fondant Potato, Seasonal Greens, Mushroom & Black Truffle, Madeira Reduction (*supplement £7*)

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Sticky Toffee Pudding Cinder Toffee Ice Cream, Toffee Sauce

Goey Chocolate Brownie Chocolate Sauce, Vanilla Ice cream

Vanilla Crème Brûlée Homemade Shortbread

Pudding Plate of Surprises Mini favourites, Crème Patisserie

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

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Coffee & Petit Fours