



CELEBRATING 20 YEARS 1999 - 2019

PRIVATE DINING ROOM

Seats 12 to 22 around an oval table

We have a delightful Private Dining Suite with its own sitting room, and separate washroom. This suite can be reserved exclusively for any occasion. Perfect for friends and family to gather or corporate dining with a difference with a little more privacy so that everyone can really relax.

The Private Dining Room seats from 12 – 22 for a formal sit-down meal. There is no additional charge for the rooms in a room hire, however 10% SERVICE charge is added to the bill.

* Please note this is upstairs, should anyone in party have difficulty climbing stairs. We also have The Tasting Room for parties of up to 25 which is on the ground floor, with flagstone floors and our signature red walls and wine memorabilia.

We have a smaller choice a la carte menu, (5 starters, mains and desserts) and your guests can choose on the evening. The menu starts from £45.00 for canapes, 3 courses, Coffee

Minimum Number is 12 people at £45.00 per person for Dinner

(Sunday Lunch £29.95 3 Courses & Coffee)



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

£45.00 Per Person, Canapés, 3 courses, Coffee & Petit Fours

Chefs Selection of Canapés in your private room

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Farmhouse Terrine Celeriac & Wholegrain Mustard Remoulade,
Toasted Sourdough, Apple Chutney

Smoked Salmon Plate Smoked Salmon, Gravavlax & Salmon & Cream Cheese Roulade,
Dill Crème Fraiche, Buttered Yorkshire Blinis

Spinach & Ricotta Ravioli Tomato Sauce, Regatta Cheese & Rocket

Prawn & Crayfish Cocktail Paprika Marie Rose

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Rump of Dales Lamb Mini Shepherd's Pie, Seasonal Greens, Redcurrant & Mint Jus

Market Fish of the Day Crushed New Potatoes, Samphire, Spinach, Lemon & Caper Butter

Chicken Supreme Dauphinoise Potatoes, Seasonal Greens, Forestier Sauce

Harissa Bean & Butternut Squash Ragout New Potatoes, Spinach, Greens, Tomato Hummus

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Sticky Toffee Pudding Cinder Toffee Ice Cream, Toffee Sauce

Goey Chocolate Brownie Chocolate Sauce, Vanilla Ice cream

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

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Coffee & Something Sweet



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

£55.95 Per Person, Canapés, 3 courses, Coffee & Petit Fours

Selection of Canapés

**Tempura Prawns, Chilli & Mango Dip
Honey & Whole Grain Mustard Sausages
Vegetable Spring Rolls
Bruschetta**

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Trio of Salmon

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

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Fillet of Prime Yorkshire Beef

Dauphinoise Potatoes, Seasonal Greens, Roasted Root Vegetables,
Mushroom & Black Truffle, Madeira Reduction

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Dessert & Cheese Table

Desserts in miniature
Cheese Board, Biscuits, Chutney

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Coffee & Something Sweet