



SUNDAY LUNCH PARTY

STARTERS

Homemade Soup of the Day

Goats Cheese & Pea Fritters Pea & Mint Salad, Humous (V)

Farmhouse Terrine Apple Chutney & Toasted Brioche

Prawn & Crayfish Cocktail Paprika Marie Rose

SUNDAY ROASTS & MAIN COURSES

Our prime Yorkshire beef is locally sourced by award winning farmer and butcher, Charles Ashbridge of Taste Tradition, from Mount Grace Farm, Thirsk. Dry aged from 28 - 38 days.

Roasted Dry Aged Sirloin of Prime Yorkshire Beef

Cooked Medium Rare (Well Done is available on request)

Garlic & Rosemary Roast Supreme of Chicken Pastry wrapped Stuffing

Roast Loin Of Pork Apricot & Sage Stuffing, Crackling & Apple Sauce

All roasts are served with Roast Potatoes, Seasonal Vegetables & Gravy

Market Fish of the Day

Maple & Thyme Caramelised Shallot Tatin New Potatoes, Seasonal Vegetables, Pickled Salad (Vegan)

PUDDINGS

Sticky Toffee Pudding Toffee Sauce, Cinder Toffee Ice Cream

Goosey Chocolate Brownie Chocolate Sauce, Vanilla Ice Cream

Orange Frangipane Sticky Cake Blood Orange Sorbet, Orange Sauce (GF, Vegan)

Sunday Cheeseboard Fruitcake, Celery, Biscuits & Chutney

Dessert of the Day

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Teas, Cafetière Coffee & Petit Fours

£37.50 per person

(Sunday Children's Menu (2 Courses) £20)

A 10% Service charge will be added to Private Dining Room/Barn Parties