



PRIVATE DINING - SUNDAY LUNCH

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

"Nutty Vegy" Wellington (Vg) Cashew, Chestnut, Pecan, Cranberry, Apricot, Root Vegetables & other nice things... Our version of a retro classic! New Potatoes, Seasonal Greens, Redcurrant Gravy

PUDDINGS

Sticky Toffee Pudding Toffee Sauce, Cinder Toffee Ice Cream

Chocolate Brownie Chocolate Sauce, Vanilla Ice Cream

Banana, Toffee & Pecan Pudding (Gf & Vg) Vegan Ice Cream

Sunday Cheeseboard Fruitcake, Celery, Biscuits & Chutney

Dessert of the Day

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Teas, Cafetière Coffee & Petit Fours

£48.95 per person

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

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