



PRIVATE DINING ROOM MENU

£61.95 per person

Selection Of Canapés

Farmhouse Terrine

Toasted Brioche, Piccalilli

Trio Of Salmon

House Pickles, Lemon & Caper Dressing

Warm Tartlet of the Day

Prawn & Crayfish Cocktail

Paprika Marie Rose

Ox Cheesy Baked Queenie Scallops

Garlic & Parsley Butter, Cheddar & Gruyère

Chicken Supreme Forestière

Dauphinoise Potatoes, Seasonal Vegetables, Forestière Sauce

Market Fish of The Day

Harissa Black Eyed Bean & Squash Ragout (VG)

Aromatic smoky spiced, Aubergine & Tomato, New Potatoes, Spiced Tomato Hummus

Mount Grace Fillet of Beef

Dauphinoise Potatoes, Seasonal Vegetables, Beef & Madeira Reduction
(Cooked Medium Rare, please ask for well done)

Sticky Toffee Pudding

Toffee Sauce, Cinder Toffee Ice Cream

Chocolate Brownie

Chocolate sauce, Vanilla Ice Cream

Banana, Toffee & Pecan Pudding

Vegan Ice-Cream GF, VG

Cheese Plate – Biscuits, Chutney & Fruitcake

Coffee & Tea, Something Sweet



SUNDAY LUNCH MENU

£48.95 per person

Farmhouse Terrine

Toasted Brioche, Piccalilli

Trio Of Salmon

House Pickles, Lemon & Caper Dressing

Warm Tartlet of the Day,

Prawn & Crayfish Cocktail

Paprika Marie Rose

Ox Cheesy Baked Queenie Scallops

Garlic & Parsley Butter, Cheddar & Gruyère

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Roasted Dry Aged Sirloin of Prime Yorkshire Beef

(Cooked Medium Rare, please ask for well done)

Garlic & Rosemary Roasted Chicken Supreme

Roast Loin Of Yorkshire Pork

Harissa Black Eyed Bean & Squash Ragout (VG) Aromatic smoky spiced,
Aubergine & Tomato, New Potatoes, Spiced Tomato Hummus

All Roasts served with Yorkshire Pudding, Roast potatoes, with all the Sunday trimmings.

Market Fish Of the Day

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Sticky Toffee Pudding

Toffee Sauce, Cinder Toffee Ice Cream

Chocolate Brownie

Chocolate sauce, Vanilla Ice Cream

Sunday Pudding of the Day

Banana, Toffee & Pecan Pudding

Vegan Ice-Cream GF, VG

Cheese Plate – Biscuits, Chutney & Fruitcake

Coffee & Tea, Something Sweet