

Excluding Sunday Lunchtimes, 10-22 people

£65 per person



Selection Of Canapés

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Ham Hock Terrine

Puckets of Easingwold Piccalilli

Trio Of Salmon

House Pickles, Lemon & Caper Dressing

Goats Cheese Fritters

Harissa Hummus, Smashed Avocado, Pumpkin Seeds (V)

Prawn & Crayfish Cocktail

Paprika Marie Rose

Ox Cheesy Baked Queenie Scallops

Garlic & Parsley Butter, Cheddar & Gruyère

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Chicken Supreme Forestière

Dauphinoise Potatoes, Seasonal Vegetables, Forestière Sauce

Market Fish of The Day

Harissa Black Eyed Bean & Squash Ragout

Aromatic smoky spiced, Aubergine & Tomato, New Potatoes, Spiced Tomato Hummus (VG)

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, V)

Cheese Plate – Biscuits, Chutney & Fruitcake

Coffee & Tea, Something Sweet

Sunday lunch only, 10-22 people
£55 per person



SUNDAY LUNCH MENU

Ham Hock Terrine

Toasted Brioche, Piccalilli

Trio Of Salmon

House Pickles, Lemon & Caper Dressing

Goats Cheese Fritters

Harissa Hummus, Smashed Avocado, Pumpkin Seeds (V)

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

Aromatic smoky spiced, Aubergine & Tomato, New Potatoes, Spiced Tomato Hummus (VG)

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, V)

Cheese Plate – Biscuits, Chutney & Fruitcake

Coffee & Tea, Something Sweet



Mid-Week Private Dining Room Menu

Monday to Thursday

Canapés & Two Courses, Coffee, £49.95 pp

10 to 22 people

Selection Of Chefs Canapés

in your Private Sitting Room

Ox Cheesy Baked Queenie Scallops

An Ox Favourite! Garlic & Parsley Butter, Cheddar & Gruyère Baked Queen Scallops
Samphire, Edamame, Pea & Cucumber Salad, Caper & Minted Dressing & Skinny Fries!

Chicken Supreme Forestière

Dauphinoise Potatoes, Seasonal Vegetables, Forestière Sauce

Blackboard Fish Special Of the Day

Daily specials, your server will advise on the day

Prime Fillet Of Yorkshire Beef

Prime Fillet (6oz), Seasonal Vegetables, Dauphinoise Potatoes, Beef & Madeira Jus

Pea & Mint Ravioli

Pea Velouté, Garden Peas & Pea Shoot & Olive Croute **(VG Option available)**

Sticky Toffee Pudding

Toffee Sauce, Cinder Toffee Ice Cream

Chocolate Torte & Boozy Cherries

Rich Chocolate Torte, Brandy-Soaked Cherries, Cream

Banana Toffee & Pecan Pudding

Vegan Vanilla Ice Cream (GF, V)

Cheese Plate

Delice De Bourgogne, Mrs Bells Harrogate Blue, Black Bomber Cheddar, Fruit Cake & Puckets Chutney

Coffee/Tea & Something Sweet
