

PRIVATE DINING SUNDAY LUNCH

Minimum 10 guests. £60 per person.

Please select one dish from each course to create a set menu for your guests. Alternatively you may have a choice menu (3 items per course) for a supplement of £5 per person.

starter

spiced carrot soup **ve***, **v**, **gf***
halloumi & carrot bhaji

yorkshire blue & pear tart
endive, pickled walnuts **v**, **gf***

prawn & crayfish cocktail
avocado mousse, sourdough
crisp **gf***

ham hock terrine
wensleydale, balsamic onions,
watercress **gf***

main

roast beef **gf**
yorkshire pudding, horseradish,
served traditionally

roast pork belly **gf**
yorkshire pudding, apple compote,
served traditionally

baked seabass **gf**
crab crust, potatoes, mussels

wild mushroom pappardelle
crispy artichokes **v**, **gf***

pudding

sticky toffee pudding **v**, **gf***
vanilla ice cream, butterscotch
sauce

biscoff cheesecake
banana, caramelised white
chocolate

**dark chocolate & salted
caramel tart** **gf***
clotted cream, pear

coconut & pineapple parfait
spiced pineapple, crisp **gf**

tea & coffee

hand made petits fours

v vegetarian **ve** vegan **gf** gluten free * adaptable. **Pre-orders are required two weeks prior to the event.**

Inclusive of VAT at prevailing rate. It is the responsibility of the guest to inform the manager of any special dietary requirements when pre-ordering. Allergen information relating to all our dishes is available however please note that due to the handling of allergens in our kitchens we cannot guarantee that it will be allergen free, even after requests to remove ingredients. Due to seasonality some ingredients may need to be replaced with an alternative.

reviver

£4.50 per person

Select a refreshing taste reviver
as an intermediate course

all gluten free

martini & lemonade sorbet ve, v, gf

raspberry & sorrel sorbet ve, v, gf

grapefruit & bergamot sorbet ve, v, gf

sicilian lemon sorbet ve, v, gf

champagne sorbet ve, v, gf

gin & tonic granita ve, v, gf

amuse bouche

£4.50 per person

all gluten free

gazpacho ve, v, gf

pea & mint ve, v, gf

cauliflower & truffle ve, v, gf

white onion & chive ve, v, gf

carrot & coriander ve, v, gf

cheese

3 yorkshire cheese experience gf*

three yorkshire cheeses, home made chutney,
celery, figs & grapes

served individually at £15 per person

served as a cheeseboard for 10 guests £89

5 british cheese experience gf*

five british cheeses, home made chutney,
celery, figs & grapes

served individually at £17 per person

served as a cheeseboard for 10 guests £110

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