

# PRIVATE DINING 2

Minimum 10 guests. £70 per person.

£5 supplement per person on Fridays, Saturdays and Bank Holiday weekends.

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

### **smoked duck** gf\*

parfait, ginger bread, passion fruit

### **treacle cured salmon** gf

beetroot, lemon, horseradish

### **haddock & mushy pea fishcake** gf

endive, tartar sauce

### **wild mushroom & truffle**

### **vol au vent** ve\*, v, gf\*

watercress, herb oil

## main

### **curried monkfish** gf

masala red lentils, pickled carrot,  
coconut, curry oil

### **beef striploin** gf

crispy oxtail, potato terrine, spinach  
& wild mushrooms, jus

### **pork fillet wellington**

savoy cabbage, creamed pancetta,  
chateaux potatoes

### **brill fillet** gf

crab hash, lobster sauce, tender  
stem broccoli

## pudding

### **raspberry delice**

white chocolate ice cream,  
elderflower

### **chocolate & cherry bomb**

honeycomb, red berries

### **pear & almond tart**

fig compote, cinnamon & ginger  
cream

### **british cheese selection** gf\*

chutney, fruitcake, crispbread

## 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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