

# PRIVATE DINING 1

Minimum 10 guests. £65 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

### **spiced carrot soup** *ve\**, *v*, *gf\**

halloumi & carrot bhaji

### **yorkshire blue & pear tart** *v*, *gf\**

endive, walnuts

### **prawn & crayfish cocktail** *gf\**

avocado mousse, sourdough crisp

### **ham hock terrine** *gf\**

wensleydale, balsamic onions,  
watercress

## main

### **roast chicken breast** *gf*

crispy potato terrine,  
chicken fat carrot, kale

### **baked seabass** *gf*

crab crust, potatoes,  
mussels, savoy

### **lamb rump** *gf*

braised leg bon bon,  
peas & broad beans,  
goat's cheese

### **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.