

PRIVATE DINING SUNDAY LUNCH

Minimum 10 guests. £66 per person.

Select one dish from each course to create a set menu for your guests.

Alternatively to create a choice menu, select three dishes per course (including a vegetarian option) for a supplement of £5 per person.

starter

cream of leek soup v, gf

potato straw, leek ash, goats curd

smoked salmon terrine gf*

horseradish cream, baby watercress, sourdough croute

prawn cocktail gf*

bloody mary sauce, malted bread

ham hock terrine gf*

piccalilli, caper dressing, lamb lettuce

main

Roasts served family style with yorkshire pudding, roast potatoes, seasonal vegetables and gravy

roast beef gf

horseradish

roast pork belly gf

apple compote

seabass gf

butternut squash, onoki mushroom, brown butter shrimp

butternut squash & gruyere

pithivier v

pinenuts, red pepper fondue

pudding

sticky toffee pudding v, gf*

vanilla ice cream, butterscotch sauce

peach melba v, ve*, gf

raspberry, almond

yuzu cheesecake

orange cremeux, vanilla sable, miso caramel doughnuts

yorkshire cheese experience gf*

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

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

£6 per person

Select a refreshing taste reviver
as an intermediate course

all vegan and gluten free

martini & lemonade sorbet

raspberry & sorrel sorbet

grapefruit & bergamot sorbet

sicilian lemon sorbet

champagne sorbet

gin & tonic sorbet

amuse bouche

£6 per person

all vegan and gluten free

gazpacho

pea & mint

cauliflower & truffle

white onion & chive

carrot & coriander

cheese

5 british cheese experience gf*

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

served as a cheeseboard for 10 guests £121

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