

FORK FOOD

Select items to create your own individual buffet.
The number of choices from each section is shown below.

savoury

Two dishes will be served to your guests

cottage pie

parmesan potato

wild boar sausages

red onion gravy

fish and chips

mushy peas, lemon

wild mushroom risotto (v)

peas, truffle

lamb cutlets

mint yoghurt, pomegranate

king prawns

garlic butter, tempura rocket

creamy chicken

grain mustard, leeks and butternut

field mushroom burger (v)

harrogate blue, red onion, brioche

side

Two dishes will be served to your guests

skinny fries (v)

purple potatoes (v)

parsley, sea salt

baked heritage carrots (v)

mixed garden salad (v)

balsamic

fine beans (v)

smoked garlic, shallots

cauliflower cheese

Price and menu applicable to 31 March 2020. Inclusive of VAT at 20%

It is the responsibility of the guest to inform the manager of any special dietary requirements 48 hours prior to ordering.

Allergen information relating to all our dishes is available however please be aware that allergens are present in our kitchen.

Due to seasonality some ingredients may need to be replaced with an alternative.

sweet

Two dishes will be served to your guests

seasonal fruit platter

blueberry & white chocolate torte

raspberry meringues

pistachio mousse

sticky toffee eton mess

tiramisu cups

coffee & tea

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WORKING LUNCH

Served in your meeting room. Five items from the savoury & sweet selection will be served to your delegates.

savoury

selection of sandwiches & wraps

cajun fries

goats cheese & grilled courgette

focaccia slice (v)

balsamic

poached salmon

baby gem, lemon creme fraiche

giant cous cous (v)

apricot & almond salad, coriander

grilled chicken

cucumber rita, pitta, baby gem

classic caesar salad

croutons

pulled pork & black pudding

potato balls

haddock

chips, mushy peas

mixed kitchen garden salad (v)

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sweet

assorted macaroons

chocolate & orange mousse

fudge

seasonal fruit platter

sticky toffee eton mess

lemon & raspberry torte

shortbread

coffee & tea

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CANAPES

Choose your own selection to be served to guests in your party.

savoury

mini beef & yorkshire pudding

horseradish

mini haddock & chips

tartar sauce

squash & sage arancini (v)

creme fraiche

blue cheese & pear muffins (v)

cheddar & leek tart (v)

tiger prawns

lemongrass, coriander, coconut

ham hock

piccalilli

blue cheese filo bites

pear

mackerel & beetroot blinis

pulled pork & charred sweetcorn tart

pudding

profiteroles

hazelnut praline, creme pat

chocolate & honeycomb cake

assorted macaroons

4 canapes

£15.50 per person

7 canapes

£17.50 per person

12 canapes

£23.00 per person

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TASTING MENU

Below is a **sample** seven course menu, devised by Matthew Wilkinson, Development Chef. Matthew will liaise with you to create a bespoke menu perfect for 'foodies' or for a special occasion. Minimum 10 guests, maximum 40 guests

taste 1

pea & broad bean shot

truffle

taste 2

beef carpaccio

beetroot, horseradish

taste 3

cod

pancetta, corn

taste 4

yorkshire lamb

purple potato, heritage carrots

taste 5

blood orange & chocolate

taste 6

wensleydale cheese

coffee & tea

£85.00 per person

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PRIVATE DINING MENU 1

Please select one dish from each course to create a set menu for your guests. Alternatively you may have a choice menu for a supplement of £5.00 per person. A pre-order and seating plan is required 1 week prior to the event.

Minimum 10 guests.

starter

carrot & coriander soup (v)

cumin, creme fraiche

smoked haddock & leek fishcake

herb butter sauce, sweet potato crisps

potted ham & pork

piccalilli, brioche, endive

main

roast chicken breast

potato, smoked garlic & white onion puree,
wild mushrooms, baby leeks, tarragon

east coast cod fillet

pumpkin & chestnut tortellini, charred gem,
tomato butter sauce

wild mushroom ravioli (v)

crispy chestnut mushroom, yorkshire fettle

pudding

sticky toffee pudding

butterscotch sauce, vanilla ice cream

dark chocolate pudding

caramel sauce, burnt orange, orange sorbet

lemon & raspberry torte

shortbread, raspberry jelly

coffee & tea

hand made petits fours

£59.00 per person

£5.00 per person supplement for choice menu
and pre-order required.

(v) suitable for vegetarians. Due to seasonality some ingredients may need to be replaced with an alternative.

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reviver

Select a refreshing taste reviver for your guests as an intermediate course

£3 per person

martini & lemonade sorbet

griottine cherry

raspberry & redcurrant sorbet

mint

limoncello sorbet

candied lemon

pink champagne sorbet

strawberry crisps

gin & tonic granita

candied lemon

crab apple granita

apple crisps

cheese

3 yorkshire cheese experience

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

served as a cheeseboard for a table of ten guests £71.00 or individually at £12.50 per person

8 british cheese experience

eight british cheeses, home made chutney, celery, figs, grapes

served as a cheeseboard for a table of ten guests £91.00 or individually at £13.50 per person

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PRIVATE DINING MENU 2

Please select one dish from each course to create a set menu for your guests. Alternatively you may have a choice menu for a supplement of £5.00 per person. A pre-order and seating plan is required 1 week prior to the event.

Minimum 10 guests.

starter

white onion soup (v)

chive, cheddar & truffle croute

duck, chicken, sweet & sour pepper terrine

pak choi salad

torched mackerel

celeriac, mustard, baby gem, tomato & caper dressing

main

braised flat iron beef steak

ratatouille, chestnut mushroom,
thyme anna potato, savoy

poached sea trout

new potatoes, crab, chilli, vine cherry tomatoes &
lemon

vegetable wellington (v)

saffron potatoes, heritage carrots

pudding

red berry & hibiscus creme brulee

white chocolate parfait, vanilla shortbread

baked pear & chocolate tart

almond ice cream, dark chocolate sauce

pineapple panna cotta

tropical fruits, charred pineapple, coconut sorbet

coffee & tea

hand made petits fours

£64.00 per person

£5.00 per person supplement for choice menu
and pre-order required.

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mint

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candied lemon

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strawberry crisps

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candied lemon

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PRIVATE DINING MENU 3

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Minimum 10 guests.

starter

white & brown crab

sweetcorn panna cotta, crispy potato, corn

roast pigeon

baby spinach, crispy bread, pancetta & lentils

gorgonzola panna cotta (v)

balsamic figs, rocket, ciabatta

main

gressingham duck breast

smoked onion puree, potato fondant,
baby turnips, heritage carrots

pumpkin & chestnut tortellini (v)

crispy goat's cheese, tender stem broccoli

pave of stone bass

beetroot risotto, charred broccoli,
tempura tiger prawns

pudding

rhubarb & custard

poached rhubarb, ginger

dark chocolate & blood orange tart

citrus meringue, blood orange sorbet

strawberry millie feulle

champagne jelly, strawberry sorbet, pistachio

coffee & tea

hand made petits fours

£69.00 per person

£5.00 per person supplement for choice menu
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candied lemon

pink champagne sorbet

strawberry crisps

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candied lemon

crab apple granita

apple crisps

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FAMILY OCCASIONS

Includes sandwiches along with four other savoury and sweet selections.

savoury

selection of sandwiches (v)

pulled pork & charred sweetcorn tarts

poached salmon

baby gem, lemon creme fraiche

goats cheese & grilled courgette focaccia slice (v)

balsamic

grilled chicken

cucumber rita, pitta, baby gem

chunky chips (v)

yorkshire pork pies

apple chutney

haddock & chips

mushy peas

mushroom & tarragon vol au vents (v)

sweet

scones

clotted cream, strawberry jam

flapjack

dark chocolate & walnut brownie

strawberry & coconut loaf

lime icing

lemon cheesecake

meringue

profiteroles

hazelnut praline, creme pat

coffee & tea

£36.50 per person

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