



Private Dining Dinner Menus

Select 3 starters, 3 main courses and 3 desserts

Full pre-orders required 10 days in advance

Starters

Homemade Soup

Choose one of the following: -

Tomato & Basil / Leek & Potato / Vegetable Broth / Spiced Butternut Squash / Pea & Ham

Prawn & Crayfish Cocktail

Marie Rose Sauce, Malted Bloomer

Platter of Melon & Fruits

Raspberry Sorbet

Twice Baked Cheddar Soufflé

Wilted Spinach, Sunblush Tomato, Chive Cream Sauce

Classic Caesar Salad

Smoked Chicken Breast, Fresh Parmesan Shavings, Garlic Croutons

Salad of Smoked Duck & Walnuts

Blue Cheese Mousse

Pork & Sage Terrine

Apple Purée, Micro Herb Salad

Potted Mackerel

Pickled Shallots, Toasted Sourdough

Chicken Liver Parfait

Red Onion Chutney, Malted Bloomer

Warm Tart of Goats Cheese & Red Onion

Balsamic Tossed Leaves

Main Course

Roast Topside of Beef

Yorkshire Pudding, Horseradish Sauce, Pan Gravy

Pan Fried Breast of Chicken

Lemon & Courgette Risotto, Wholegrain Mustard Cream Sauce

Roast Pork Loin

Sage & Onion Stuffing, Apple Sauce, Crackling

Braised Lamb Shoulder

Rosemary Mashed Potatoes, Mint Jus

Baked Fillet of Salmon

Saffron Cream Sauce

Pan Fried Fillet of Seabass

Pesto Tart, Balsamic

Steamed Smoked Haddock

Leek & Clam Chowder

Roast Leg of Lamb

Mint Jus

Braised Beef Blade

Braising Juices

Roast Breast of Chicken

Bacon Chipolata, Cranberry & Chestnut Stuffing

Stack of Goats Cheese & Aubergine

Grilled Asparagus, Chive Cream Sauce

Wild Mushroom Risotto

Truffle Oil

Desserts

Sticky Toffee Pudding

Salted Caramel Sauce, Vanilla Ice Cream

Warm Chocolate Brownie

Pistachio Ice Cream

Raspberry & White Chocolate Crème Brûlée

Shortbread Biscuit

Lemon Tart

Raspberry Coulis, Raspberry Sorbet

Warm Treacle Tart

Clotted Cream

Apple & Blackberry Crumble

Vanilla Ice Cream

Raspberry Cheesecake

Raspberry Ripple Ice Cream, Ginger Crumb

Dark Chocolate Delice

Cherry Compote, Vanilla Mascarpone

Warm Yorkshire Parkin

Lemon Posset

Bread & Butter Pudding

Vanilla Anglaise

Selection of Cheeses

Biscuits, Celery Grapes

(£2.95 per person supplement)

Tea and Coffee with Chocolate Mints

£2.95 per person