



## Sample Private Dining/Celebration Menu

Homemade pork & Doreens black pudding scotch egg  
baby gem lettuce, mustard aioli

Roulade of Scottish smoked salmon  
cream cheese, pickled cucumber, horseradish aioli, caviar (GF)

Truffle butter crusted chicken liver parfait  
crusty bread, stout onion jam (GFA)

Italian burrata mozzarella  
plum tomatoes, roasted beetroot, rocket, beetroot coulis (V, GF)

Roast breast of corn-fed chicken  
cauliflower puree, fondant potato, garden peas & broad beans, pan juices (GF)

Grilled sea bass fillet  
sauté new potatoes, spinach & red onion, roasted vine tomato sauce (GF)

Pan roasted rump of Yorkshire lamb (*served pink*)  
dauphinoise potatoes, buttered cavetto nero, mint gravy  
(£2.95 per person supplement applies to this dish)

Fresh gnocchi  
roast Mediterranean ratatouille, gran padano, crispy basil leaves (V)

Homemade chocolate brownie  
chocolate sauce, Yorvale caramel & honeycomb ice cream (V, GFA)

Classic crème brûlée  
shortbread, berry compote (V, GFA)

Lemon curd cheesecake  
Yorvale lemon curd ice cream (V)

Very berry & apple crumble tart  
vanilla custard (V)

Locally roasted Leodis deli blend coffee or Yorkshire tea and sweet treat

2 courses from £35.00 per person  
3 courses from £42.00 per person

*A discretionary service charge of 10% will be added to all tables of 11 people or more, please let a member of the team know if you wish to remove this element.*

