



## Event Menu

**£29.95 per person**

### Starters

**Yorkshire Garden Pea Velouté** Cheese & Chive Scone (V)

**Ham Hock** Pain d'epice, Pineapple Salsa, Quail Egg

**Baked Queenie Scallops** Garlic & Parsley Butter, Cheddar & Gruyere Cheese

**Poached Pear & Harrogate Blue Cheese Salad** Candied Pecans (V)

**Smoked Salmon** Textures of Beetroot, Horseradish Chantilly

### Mains

**Pork Loin & Belly** Fondant Potato, Wilted Spinach, Pear Cider

**Grilled Fillet of Salmon** Crushed Potatoes, Baby Spinach, Salsa Verde

**Truffle Poached Chicken Breast** Creamy Mash, Kale, Courgette, Jus Lie

**Summer Pea & Broad Bean Risotto** Pea Purée & Pea Shoots (V)

**Grand Reserve Ribeye Steak** Chunky Chips, Field Mushroom, Confit Tomato,  
Au Poivre Sauce (£5 Supplement)

### Puddings

**Sticky Toffee Pudding** Caramel Sauce, Vanilla Ice Cream

**Lemon Tart** Basil Ice Cream, Raspberry Glass

**White Chocolate Panna Cotta** Strawberry & Mint Salsa

**Crème De Pêche Poached Peach** Iced Peach, Elderflower Meringue

**Three Cheese Board** Homemade Fig Jam, Biscuits, Frozen Grapes, Celery

*All our food is prepared to order so we strive to satisfy all dietary requirements. If you require information about any ingredients or allergens in our dishes, please ask a member of our team.*

*A discretionary 10% service charge will be added to tables of 8 or more.*