



## **Private Dining Menu**

(Please Choose from the following options 3 Starters, 3 Mains & 3 Desserts to create your very own menu)

£29.95 per person for 3 courses

### **Starters**

#### **Wild Mushroom Velouté**

Yorkshire Blue (V)

#### **Chicken Liver Parfait**

Cured Apple, Truffle & Brioche

#### **Seared Scallop**

Cauliflower & Black Pudding

#### **Caramelised Raclette**

Onion Relish & Cider Glazed Vegetables (V)

#### **Scottish Salmon**

Garden Beetroot, Horseradish & Caviar

### **Mains**

#### **Taste of Pork**

Creamed Potato, Caramelised Apple & Cider Jus

#### **Sea Bass**

Herb Crushed Potatoes, Baby Spinach & Salsa Verde

#### **Yorkshire Chicken**

Garlic & Thyme Potato, Heritage Carrot & Madeira Jus

#### **Grand Reserve Beef**

Shallot, Truffle Potato, Sauce Bordelaise

#### **Seared Salmon**

Lentil, Bean & Vegetable Cassoulet

#### **Northumbrian Leek & Mrs Bell's Blue**

Jerusalem Artichoke & Shallot (V)

### **Dessert**

#### **Sticky Toffee Pudding**

Butterscotch Sauce, Vanilla Ice Cream

#### **Dark Chocolate**

Salted Caramel & Popcorn

#### **Scorched Vanilla Cream**

Apple & Blackberry

#### **Lemon Tart**

Raspberry & Pistachio

#### **Seasonal Cheese**

Homemade Fruit Chutney & Biscuits

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.



## **Canapés**

£6.95 per person

We suggest offering 3 Canapés per person  
Please choose 3 canapés from the list below

Whitby Crab, Chilli & Mango

Yellison Goats Cheese & Yorkshire Beetroot

Wild Mushroom & White Truffle Bon Bon

Home Smoked Salmon, Lemon & Blini

Crispy Black Pudding & Apple

Heritage Tomato & Balsamic Bruschetta

Roasted Vegetable Bruschetta

Mini Yorkshire Pudding, Roast Beef, Caramelised Shallot

Additional Canapés - £1.50 per canapé