



Traditional Menu

Choose one starter, main and dessert from the options below:

Starters

Chicken and pork terrine with apricots and Cumberland sauce
Avocado and Prawn Salad with Marie Rose Sauce

Main Courses

Slow cooked pork belly, roast potatoes, creamed scrumpy and apple sauce
Pan fried chicken breast, white wine, cream and fresh
tarragon sauce, new potatoes
Roast beef with homemade Yorkshire pudding, beef stock gravy and horseradish sauce
Roast Loin of pork, roast potatoes, white wine, cream and sage sauce

Served with chef's choice of potatoes and seasonal vegetables

Desserts

Treacle tart and custard sauce
Pear and sherry trifle
Lemon meringue pie
Chocolate brownie, warm chocolate sauce, vanilla ice cream

Tea and coffee and mint chocolates

Soups and vegetarian options are available upon request

Please call us to discuss prices
All prices include VAT @ 20%



Premium Menu

Choose one starter, main and dessert from the options below:

Starters

Warm asparagus and parmesan tart with a vegetable salad [v]

Duck and Chicken Terrine with Redcurrant Jelly

Thai spiced fish cakes with coriander, beansprout and noodle salad with sweet chilli dressing

Main Courses

Chicken breast stuffed with sun blush tomato, chorizo and basil with a ratatouille style sauce

Shoulder of Kirby Malzeard lamb slowly braised in red wine gravy served on red onion mash

Oven Baked Cod served on a Pea Risotto finished with a Saffron Cream Sauce

Confit of duck leg with a red wine sauce

Served with chef's choice of potatoes and seasonal vegetables

Desserts

Sticky toffee pudding, sticky toffee sauce

Lemon Posset with shortbread biscuits

Apple and berry crumble tart, vanilla custard

Profiteroles with warm chocolate sauce

Tea and coffee and mint chocolates

Soups and vegetarian options are available upon request

All prices include VAT @ 20%



Deluxe Menu

Choose one starter, main and dessert from the options below:

Starters

- Twice baked cheese soufflé with apple chutney
- Bang Bang chicken – cooked chicken on spring onions and cucumber and a peanut chilli dressing
- Rabbit, pork and sherry terrine with Yorkshire chutney
- Tartare of smoked haddock mixed with a tomato concasse, shallot, parsley, cucumber and Dijon mustard

Main courses

- Fillet of beef en croute with a red wine sauce
 - Rump of lamb on rosti potato with a red wine and redcurrant sauce
 - Roast Guinea fowl with gravy and bread sauce
 - Seabass fillets on spring onion mash with a fresh tomato, spring onion, and coriander and lime salsa
- Served with chef's choice of potatoes and seasonal vegetables

Desserts

- Cherry and almond tart with custard
- Raspberry and white chocolate cheesecake
- Toffee and banana crumble tart with Ice cream
- Classic Tiramisu

Tea, coffee and chocolate mints

Soups and vegetarian options are available upon request

All prices include VAT @ 20%



Extra Courses

Cheese Plate – Yorkshire cheese selection, dried fruits, nuts, celery, butter, savoury biscuits

Priced per serving

Yorkshire cheese selection presented on a platter

Dried fruits, nuts, celery, grapes, butter, savoury biscuits

Platter for Five Persons

Platter for Ten Persons

Special Diets

We will cater for any vegetarian guests as a matter of course. You can either leave the choice to our chef, or choose specific items from the menu.

If any of your guests have specific dietary requirements, please let us know and we will provide something appropriate.

Ingredients

Our chef uses only the finest quality fresh ingredients, produced in Yorkshire with minimum food miles where possible, a list of local suppliers and producers is available. Some products have to be sourced from further afield, where possible British produce is used, some items do come from the Continental markets.

Allergy Advice:

If you or any of your guests suffer from a food allergy or intolerance, please let us know. Every care is taken to avoid any cross contamination when preparing a specific allergen free order. We do however work in a kitchen that prepares allergenic ingredients and do not have a specific allergen free zone. Allergen information on the ingredients in each of our dishes is available. Please ask should you require any more details.

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