

Private Dining Menu



Starter

King Prawn Cocktail

Classic starter with king prawns and mixed leaf lettuce. Served with a brandy infused Marie Rose sauce and brown bread & butter.

Chicken Liver Pâté

Served with a homemade chutney, salad garnish and brown toast.

Beer Battered Fresh Scampi

Served with a salad garnish and a homemade tartar sauce.

Wild Garlic Creamy Mushrooms on Toast

Wild and chestnut mushrooms pan fried in garlic butter and cream, served with a toasted ciabatta.

Salmon, Sweet Potato and Coriander Fishcakes

Served with a black pepper & Lemon Dip.

Deep Fried Breaded Brie (V)

Served with a Beetroot and honey reduction.

Main

All main meals are served with seasonal Vegetables

12oz Sirloin Steak

Cooked to your liking, served with homemade chips and peppercorn sauce.

Slow Braised Lamb Shank

Braised for 3 hours and served with buttery mash potato, roasted root vegetables & a redcurrant and apricot gravy.

Pan Fried Duck Breast

Served with a fondant potato, drizzled with a rich Hoi Sin sauce.

Oven Baked Salmon with King Prawns

Served with Lobster sauce, buttered new potato's & Asparagus.

Pan Fried Chicken Supreme

Chicken supreme served with sautéed potato's in a wild Mushroom & Tarragon sauce.

Vegetable Linguini (V)

Served with a rocket pesto, feta cheese & sun dried tomatoes.

Desserts

White Chocolate and Baileys Cheesecake

Luxury Goopy Belgian Chocolate Pudding

Served with vanilla ice cream.

Brandy Snap Basket

Served with whipped cream and fresh fruit.

Lemmon Posset

Served with homemade shortbread.

Cheese & Biscuits

A selection of Yorkshire cheeses, chutney, celery, apple & Grapes served with biscuits.