

Sample Private Dining
Menu 1

Starters

Seasonal Soup of the Day | Freshly Baked Sourdough (Ve) (GFA)
Duck and Pistachio Terrine | Onion Marmalade and Toasted Sourdough
Thai Spiced Crab Spring Roll | Thai Salad, Chilli, Lime & Rice Wine Dipping Sauce

Mains

Vegan Mezze Platter (Ve) | Falafel, Baba Ghanoush, Vegan Feta, Mint & Tomato Salad, Pomegranate Dressing, Warm Flatbreads & Crispy Harissa Spiced Potatoes
Yorkshire Wolds Chicken Breast (GF) | Peas, Broad beans & English Spinach, Parmentier Potatoes, Black Garlic Aioli, Chicken Sauce
Provenance Fish Pie | Monkfish, Salmon, Cod & King Prawns, Cheddar Mashed Potato, Shellfish Bisque

Desserts

Sticky Toffee Pudding | Butterscotch Sauce, Vanilla Bean Ice Cream
Northern Block Trio of Sorbet | Ice Cream
Warm Rhubarb & Almond Tart | Rhubarb Gel, Ginger Caramel Ice Cream

Sample Private Dining
Menu 2

Starters

Vegan Mezze Platter Starter | Falafel, Baba Ghanoush, Vegan Feta, Mint & Tomato Salad, Pomegranate Dressing, Warm Flatbreads & Crispy Harissa Spiced Potatoes
Korean Gochujang Fried Chicken | Crispy Coated In A Spiced Flour, Tossed In A Sticky Honey & Soy Dressing, Sesame Pickled Vegetables
Prawn & Crayfish Salad (GF) | Baby Gem, Cucumber, Bloody Mary Cocktail Sauce, Celery Salt

Mains

Beetroot & Vegan Black Pudding Wellington (Ve) | Baby Golden Beets, Swiss Chard, Root Vegetable Gravy
Slow Cooked Pork Belly | Curried Sweet Potato, Apricot, Sweet Potato Bhaji, Sprouting Broccoli
Fresh Tuna Steak – Served Pink | Tomato Tarte Tatin, Saffron Emulsion, Pesto, Black Olive Tapenade, Summer Side Salad

Desserts

Lemon Verbena Panna Cotta | Caramelised Peaches, Amaretti Biscuits
Spiced Carrot Sponge (Ve) | Cream Cheese, Candied Walnuts, Pickled Carrot & Orange Gin Ge
Milk Chocolate and Sea Salt Delice | Peanut and Caramel Tuille, Blueberry Jelly