

Menu A

Pork , Duck Liver and Orange Terrine
Accompanied with a Red Onion Salad,
& Traditional Oatcakes

Red Pepper & Tomato Soup (v)
Served with Crusty Bread & Butter

~x~

Oven Roasted Chicken Chasseur
Roasted Chicken Breast with a Tomato & Mushroom,
Red Wine Gravy

Beef Bourguignon
Slow cooked hand cut Yorkshire Beef in a rich
Rioja and Pancetta Sauce

Vegetarian option available (v)

*All the above served on a bed on Garlic Mashed Potatoes,
served with Lemon Thyme Roasted Potatoes*

and Seasonal Vegetables

~x~

Hot Belgian Waffles
Served with Toffee Sauce Vanilla Ice Cream
& Berry Compote

Sicilian Limoncello Tart
Served with Chantilly Cream and Boozy Berries

£19.95 per person

Menu B

Chicken Caesar Salad
Sliced Chicken Breast with Baby Gem Lettuce
Cherry Tomatoes, Bacon Bits, Croutons
In a Caesar Dressing

Carrot & Coriander Soup (v)
Served with Crusty Bread & Butter

~x~

Roast Striploin of Yorkshire Beef
Slow Roasted joint of Yorkshire Striploin with
Our Famous Beef Gravy & Chef's own
Yorkshire Pudding

Pan Seared Pork Steak
Local Pork Steaks in an Apple Cider Sauce
Served with a Bramley Apple Compote

Vegetarian option available (v)

*All the above served on a bed of Potato Puree,
served with Beef Dripping Roasted Potatoes
and Seasonal Vegetables*

~x~

Sticky Toffee Pudding
Served with a Butterscotch Sauce,
Clotted Cream Ice Cream and Fresh Mint

Chantilly Bakewell Tart
With Chantilly Cream and Fruits of the Forrest

£22.95 per person

Menu C

Haggis & Black Pudding Bon Bons
Bon Bons in a Yorkshire Blonde Batter
Served with Homemade Tomato Jam

Piri Piri Prawn Salad
Kin Prawns in a Piri Piri Marie Rose Sauce
With Lemon Dressed Leaves

~x~

8oz Braised Yorkshire Rump Steak
Slow cooked 8oz Rump Steak served in a
Stunning Red Wine Gravy

Grilled Salmon Fillet
Tayside Salmon grilled and served with
Hollandaise Sauce

Vegetarian option available (v)

*All the above served on Truffle Creamy Potatoes,
served with Oven Roasted Potatoes
and Seasonal Vegetables*

~x~

Pear & Blueberry Crumble
Blueberries and Pears stewed in Slingsby Rhubarb Gin
Accompanied with Creamy Dairy Custard

Lemon Meringue Pie
Served with Vanilla Whipped Cream and
Topped with a Cigarillo

£24.95 per person