

CLARK'S

Canapes

Selection of seasonal bites

Starter

'Caprese Salad'

mozzarella parsley oil cured tomatoes, basil, pomegranates (v)

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Home cured beetroot gravlax

Watercress, granny smith, soured onions, fresh pea shoot

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'Whipped' chicken liver pate

Spicy and sweet preserve, candied walnuts, crusty homemade sour dough

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Bridlington brown crab

Spiced mango, creme fraiche and coriander, cucumber 'spaghetti'

Mains

28 day dry-aged Yorkshire beef fillet

Buttered pommes anna, spinach, black peppercorn cream sauce

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Salt cured North east cod loin,

Lemon and dill butter crust, spinach, root vegetable 'chowder'

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Venison Loin

Green lentil and root vegetable stew, pumpkin 'crumble'

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Beetroot pearl barley braised 'risotto'

chestnut mushroom and thyme sauce, vegetarian parmesan (v)

Afters

A 'Yorkshire mess'

English strawberries, meringue and madagascan vanilla chantilly cream

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Pinacolada Upside down 'cheesecake'

Mango, pineapple and rum, coconut sorbet

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Chocolate 'pots'

Spiced ginger bread crumb, raspberries

£90 per person. The group are requested to choose 1 of the each courses