



Group Menu

Minimum of 16 people starting at £45.00 pp

To start you off..

Homemade sourdough
Balsamic and olive oil

Starters

Seasonal soup
(ask chef for details)

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'Caprese Salad'
mozzarella parsley oil cured tomatoes, basil, pomegranates

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Pan fried King prawns,
local wild garlic persalade, samphire and lemon

Main

Roasted Yorkshire Wold chicken breast wrapped in bacon,
black truffle oil mash potato, greens and diane sauce

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Oven baked cod
chowder style vegetable stew, lemon butter crumble

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Chestnut mushroom and roasted beetroot pearl barley risotto
Yorkshire cheddar, Black truffle oil and pumpkin seed

Afters

A 'Yorkshire mess'
'forced-grown' Yorkshire rhubarb, meringue and madagascan vanilla chantilly cream

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Dark chocolate and orange delice
Lemon sorbet and raspberry coulis

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Sticky toffee pudding
Toffee apple sauce and vanilla ice cream