



## Function Menus Autumn/Winter 2018

### Menu A

2 Courses £23.95

3 Courses 27.95

#### Starters

Chefs homemade soup of the day

Chicken Liver & Port Parfait, house chutney, toasted brioche

Traditional Prawn Cocktail, Virgin Mary, wholemeal bread

#### Mains

Pan seared Chicken Breast, fondant potato, butternut puree, wilted kale, jus

Pan seared Salmon Fillet, crushed new potatoes, white wine velouté, wilted sea greens

Salt aged Sirloin Steak, fondant potato, roast cherry vine tomatoes,  
braised shallots, red wine jus (£6.95 supplement)

Wild Mushroom & Blue Cheese Risotto, dressed rocket

#### Sweets

Sticky Toffee Pudding

Vanilla Crème Brûlée, homemade shortbread

Blackberry Ripple Cheesecake, yogurt & honey ice cream

### Menu B

2 Courses £26.95

3 Courses 32.95

#### Starters

Chefs home-made Soup of the day

Pressed Ham Terrine, piccalilli, toasted brioche

Baked Queenie Scallops

Nidderdale Pheasant & Doreen's Black Pudding Spring roll

Asian slaw, sweet chilli jam

Roasted Butternut Squash Risotto, mixed seed & parmesan tuile

#### Mains

Herb crusted rack of Yorkshire Lamb, fondant potato, celeriac, kale, mint Jus

Pan seared Halibut, crushed new potatoes, samphire, lemon & shrimp butter

Salt aged Sirloin Steak, fondant potato, roast cherry vine tomatoes,  
braised shallots, red wine jus (£6.95 supplement)

Mushroom & Brie Wellington, port cream, seasonal vegetables

Baked Scottish Salmon fillet, chickpea, curried aubergine & tomato stew

Barn reared Yorkshire Chicken Breast, celeriac, kale, artichoke & new potato hash, port jus

#### Sweets

Sticky Toffee Pudding

Vanilla Crème Brûlée, homemade short bread

Blackberry Ripple Cheesecake, yogurt & honey ice cream

White Chocolate Tart, milk chocolate sorbet, raspberries & honeycomb

Selection of Yorkshire Cheese