

Summer Private Dining Menus

Menu 1

Pressed terrine of Yorkshire Ham
Pease pudding, crispy pork skin

Whitby Crab salad
Pain d'epice, pickled cucumber & radish

Courgette & fennel soup (ve)
Coconut cream

Corn fed chicken supreme
Confit chicken leg, crushed Jersey royals,
tender stem broccoli, pan jus

Grilled stone bass
Dill crushed potato, fine beans, mussel cream sauce

Harrogate blue cheese Gnocchi (v)
Squash puree, spinach, crispy kale

Bitter sweet dark chocolate
Truffle torte, blood orange sorbet

Sticky toffee pudding
Caramelised banana toffee sauce,
banana & yoghurt ice cream

Caramel cheesecake (v)
Honeycomb ice cream, toffee popcorn

*Hand*PICKED
HOTELS

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Menu 2

White onion & Cider soup (v)
Curried onion bhaji

Toured Mackerel
Parma ham, beetroot & watercress

Wild mushroom risotto (v)
crispy chicken bon bon, deep fried leek

Roast rump of lamb with bubble and squeak
roast root vegetables and port wine reduction

Maple glazed North Atlantic cod loin
Pickled kohlrabi, pak choi, cheddar bon bon

Smoked tofu (ve)
Pickled summer vegetables, charred sweetcorn, roast shallot

White chocolate & cherry parfait (v)
cherry sponge, white chocolate snow

Glazed lemon tart (v)
Strawberry & apricot granola, strawberry baked Alaska

Apple & cinnamon crumble tart
Crème fraiche ice cream

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Menu 3

Yorkshire rabbit kiev

White onion puree, carrots

Seared Scottish scallops

Peas, tomato & pancetta

Goat's cheese & pumpkin seed cheesecake (v)

Heirloom tomato salad, basil

Snow white Glitne halibut

Char grilled courgette, garlic & tomato polenta,
ratatouille dressing

6oz fillet of Yorkshire beef

roastie potato, Spinach, balsamic glazed fine beans,
confit shallot, thyme jus

Spiced carrot arancini (ve)

Basil & sage pesto, baby carrots

Baileys crème brulee

Orange scented shortbread, crème fraiche ice cream

Warm chocolate fondant

Beetroot sorbet, chocolate craquelin

Assiette of coffee (v)

Brulee, ice cream, syrup, sponge, granita

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