

SAMPLE PRIVATE DINING MENU

STARTERS

Butternut squash velouté
Crème fraîche, chives

Soanes chicken pressing
Black garlic, Caesar salad, chives

Citrus-cured sea trout
Fennel and radish salad

MAIN COURSES

Pork fillet
Sweet potato, king oyster mushroom, Madeira jus

Sea bass
Jersey Royals, courgetti, smoked buttermilk velouté, dill

Shallot tarte tatin
Feta, Jersey Royals, crispy kale

DESSERTS

Granny Smith apple cheesecake
Gingernut, apple sorbet

Dark chocolate mousse
Red sorrel, citrus candies, lime sorbet

Selection of Yorkshire cheeses
Dried fruit chutney, grapes, fine biscuits

TO FINISH

Tea, Coffee & Truffles