

WOOD HALL
HOTEL & SPA
WETHERBY, WEST YORKSHIRE

Private Dining Menu

Mushroom Scotch egg (v)
Tarragon mayonnaise, baby cress

Vegan cheese arancini (ve)
Arrabbiata sauce, basil oil

Glazed pork cheek
Granny Smith apple, brown shrimp

John Ross Jnr. Scottish smoked salmon
Grilled aubergine, aubergine purée

Plaice fillet
Saffron potato, spinach, cherry tomato, dill Hollandaise

Pan-roasted Cumbrian chicken breast
Potato rosti, wild mushroom, tomato & olive sauce

Polenta chips (ve)
Orange scented butter bean casserole, baby vegetables

Duck breast
Sweet potato, pak choi, blackberry vinaigrette

Buttermilk panna cotta
Blackberry, mini doughnut

Yorkshire parkin
Salted caramel, granola, crème Anglaise

Sticky toffee pudding
Toffee sauce, black sea salt caramel ice cream

Pear & apple crumble
Custard

£45 per person

*Hand*PICKED
HOTELS

A discretionary service charge of 10% will be added to your bill.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team. Inclusive of VAT at current rate. This is a sample menu and subject to change.

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Tasting Menu

Mushroom Scotch egg
Tarragon mayonnaise, baby cress

John Ross Jnr. Scottish smoked salmon
Grilled aubergine, aubergine purée

Champagne Sorbet

Grilled pavé of beef
Rosti potato, confit shallots, spinach

Yorkshire curd tart
Crème fraiche ice cream, lemon confit

£55 per person
£75 per person with wine pairings

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Interactive Italian Menu

Antipasti

Tomato, mozzarella, marinated olives, grilled artichoke,
grilled courgette & aubergine, Caesar salad in gem lettuce

Lasagne

Meat or vegetarian

Spaghetti

Mushroom & bacon cream sauce

Garlic bread pizza

Wild boar sausage ragout

Tiramisu

Fruit Platter

£35 per person

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