



Menu 2023

2 Courses £35.00 | 3 Courses £40.00

To Start

White Onion & Cheddar Soup

Pan seared Pigeon breast, Doreen's black pudding, apple puree, game crisps

Salmon, Lemon & Herb ballotine, Goat's cheese cream & Heritage beetroot

Twice baked Spinach & Sun blushed Tomato souffle (V)

For Main

Loin of local Venison, Dauphinoise potatoes, carrots, shallot tarte, smoked bacon jus

Pan roasted breast of Chicken, smoked bacon, wild mushroom & bean cassoulet

Fillet of Plaice stuffed with salmon & dill mousse, crushed new potatoes,
mussel & crayfish broth

Sweet Potato fondant, charred courgette, aubergine puree, sweet red pepper & herb oil (V)

To Finish

Trio of Chocolate..... Torte, Cheesecake & Chocolate pot

Seasonal Berry Rice Pudding topped with caramelised Pears

Warm Plum & Almond cake with a plum & ginger compote

Selection of Yorkshire Cheeses served with crackers, celery, apple, chutney & grapes
(£5.00 supplement)

Coffee or Tea with petit fours..... homemade fudge, truffles & shortbread

Disco from 10PM – Carriages at 12.30AM

Pre order & a non-refundable deposit of £20.00 per head required by Wednesday 20th December.
Please let us know of any Dietary requirements when pre ordering some dishes
may have to change a little to accommodate any allergies.