

Fine Dining Menu

16th July 2021

Open from 6.30pm till 9pm

On arrival

Amuse-Bouche

Starters

Roasted Scallops with Stornoway black pudding, roasted bacon with hollandaise sauce and lemon tuille

Flamed Cauliflower steak with lime leaf moilee, black garlic ketchup and tomato and cumin gel

Pressed chicken terrine with roasted forest mushrooms, basil gel and crispy spinach

Amuse-Bouche

Main courses

Fillet beef medallions

Fillet of highland beef, horseradish and stilton tart, vegetable fondants, confit of vine tomatoes, brandy syrup sauce

Shetland Turbot

Roasted turbot, Buttered mussels and cockles, saffron braised fennel compote, fondant baby potato

Nidderdale Rack of lamb

Seared rack of lamb, black pudding and potato puree, autumn berry and herb crumble, minted crushed pea

Slow roasted Aubergine

Aubergine with soya, red chilli jam, miso dressing root vegetables fried garlic, savoury bread and butter pudding

Desserts

Strawberry duo

Strawberry mille-feuille, strawberry and bitter chocolate choux

Compressed pineapple with mango and passion fruit soufflé

Semi frozen peanut parfait

With lime sorbet

Yorkshire chesses

With sugar coated nuts, chutneys, and quince jelly, assorted savoury biscuits

Filter coffee and chocolate truffles

Price per head

£37.50

Please ring the kitchen to book.

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