

Private Hospitality

PACKAGE ONE: FINE DINING

Please choose a set menu of
one starter, one main course, and one dessert for your whole party

STARTERS

Roast tomato and garlic soup, with Wensleydale cheese and marmite scones (v)

Harrogate Blue & cider rarebit on English muffin served with pickled pink lady apple (v)

Soanes chicken liver parfit, orange marmalade and toasted pine nuts and truffle (v)

Cocktail of Atlantic prawns with a seafood sauce (gf)

Chargrilled tofu, golden beetroot, radish salad, lamb's lettuce and mint yoghurt (vg)

Sliced harvester batch loaf and butter (v)

MAIN COURSE

Beef bourguignon with smoked pancetta, roasted shallot pie, coarse grain mustard potatoes, market vegetables and a rich burgundy reduction

Asian Pulled pork won ton, spring onion, soya and honey rice noodles

Soanes of Yorkshire chicken, caramelised orange, soft herb couscous, crispy potatoes and sumac dressing

Grilled Scottish salmon and warm niçoise salad with a soft hens' egg

Vegetarian/Vegan dish of the day available by pre-order only

DESSERTS

Classic Eton mess; macerated strawberries, vanilla cream, crisp and chewy meringue(v)

Limoncello panna cotta, black pepper meringue sail, sharp lemon curd (gf)

White chocolate and bourbon vanilla crème brûlée
served with Anabel strawberries (v)

Chocolate brownie served with clotted cream

Lemon meringue pie(v)

Freshly brewed Yorkshire Tea or Ground Coffee

vg = Vegan | v = Vegetarian | df = Dairy free | gf = Gluten free

