



Food tasting - Menu B

Arrival Prosecco or beer/cider and a selection of canapés

A sharing selection of starters:

Paté of chicken and duck liver, roast figs, plum jam, griddled sourdough

Seared tuna loin, Thai spiced noodles, wilted greens, lemon oil, snipped chives

Burrata salad, confit tomatoes, rocket, basil oil
served with a sundried tomato mini cob (v)

Roast beetroot and thyme risotto topped with pea shoots (v/ve)

Roast “Yorkshire Shorthorn” beef, Yorkshire pudding, château potato, rich demi-glace

Venison loin, buttered savoy, potato gratin, port and mushroom sauce
(£4.00 supplement)

Grilled fillet of sea bass, leek confit, crayfish, and chive cream

Butternut squash, kale & Gruyere wellington, celeriac puree, toasted pine nuts,
vine tomato sauce (v/ve)

All main courses served with a selection of vegetables

Sticky toffee pudding with custard, cream or ice cream

Glazed vanilla cheesecake, mixed seasonal berries, lone physalis

Espresso crème brûlée, biscotti

Dark chocolate and caramel slice, vegan ice cream (v/ve)

Tea & coffee to follow dessert