

## Starters

### **BEETROOT & GIN CURED SALMON GRAVADLAX**

With a Balsamic Salad and Rustic Baguette

### **HOMEMADE CHICKEN LIVER & PORT PARFAIT**

Served with a Salad Garnish, Sweet Red Onion Chutney  
and a trio of Rustic Breads

### **OVEN-BAKED AUBERGINE WITH GOAT'S CHEESE CRUMB**

With a Salad Garnish and Fresh Lemon

### **SMOKED HAM, SPINACH & CHEDDAR CROQUETTES**

Hand-made featuring Yorkshire Cheddar  
Served with a Fresh Green Salad and Spiced Chilli Dipping Sauce

## Main Course

### **BRAISED OX CHEEKS**

Served with Red Cabbage, Horseradish Mash and a Black Treacle Gravy

### **CRISPY SALT & PINK PEPPERCORN SALMON SUPREME**

With Roasted Fennel, Lemon Butter,  
Sautéed Spinach and Crushed New Potatoes

### **GRILLED LAMB CHOPS**

With Sweet Potato Purée, Purple Sprouting Broccoli and Minted Gravy

### **ROASTED BUTTERNUT SQUASH RISOTTO**

With Crumbled Wensleydale and Herb Oil Garnish

## Dessert

### **BLACK FOREST TRIFLE**

A Blend of Chocolate Sponge with Cherries and Spiced Vanilla Cream

### **HOMEMADE CHOCOLATE & ORANGE TORTE**

In a Crisp Sweet Pastry with Orange Cream Quenelle

### **RED WINE POACHED PEAR**

Served whole with Vanilla and Cinnamon Syrup and Fresh Pouring Cream

### **VANILLA PANNA COTTA**

Served with Homemade Shortbread

**TEA & COFFEE INCLUDED**