

Banquet menus Autumn–Winter

(Available October – March)

To Start

Hot smoked salmon (GF) – Roast beetroot, toasted pine nuts, micro cabbage leaves	£6.50
Pan fried Scallops (GF) – Prosciutto ham, butternut squash puree, watercress	£7.50
Pork belly and confit Duck terrine – Damson plum jelly	£6.00
Smoked chicken mousse (GF) – Served with avocado, cured bacon and nasturtium	£6.00
White onion and thyme soup (v) – Served with Yorkshire fettle cheese croutons	£4.75
Dressed Wild mushrooms (VG, GF) – Served with tarragon leaf salad	£5.50
Whipped Yorkshire blue cheese (V, GF) – Walnuts and beetroot	£5.50
Butternut squash and goats cheese tart (V) – Served with sour cream and coriander	£5.50
Roast cauliflower and chick pea salad (V, GF) – Served with masala, mango and mayonnaise	£5.25

Vegetarian alternatives

Mushroom ravioli (V) – Yellow oyster and cep sauce, kale pesto, red mustard frill	£13.50
Curried pumpkin (VG) – Roasted masala chick peas, coconut and turmeric sauce	£13.50
Beetroot falafel (VG) – Spinach and a Moroccan style stew of butter beans, onion and peppers	£13.50
Ribblesdale goats cheese and spelt risotto (V) – With leeks and crisp kale	£14.00

Main

Shallot, garlic and rosemary braised feather blade of beef (GF) – Celeriac and potato dauphinoise, pancetta wrapped fine beans and tenderstem broccoli	£16.00
Roast breast of chicken – Black pudding stuffing, calvo nero, glazed carrots, fondant potatoes	£13.50
Braised shoulder of venison – Heritage carrots, jacket potato croquets	£18.00
Cider roasted pheasant (GF) – Served with fondant potatoes, roast plums and shallots	£18.00
Sage and oregano pressed pork belly, sausage stuffed apples, pont neuf potatoes, pea sauce –	£15.50
Mustard seed and coriander crusted salmon, Jerusalem artichoke, kalette and potato potage –	£16.00
Roasted monkfish and crayfish (GF) – Served with grilled courgette, sweet baby peppers, tomato and ginger consommé	£18.00

Finishers

Roasted fig tatin – Served with Sheffield honey and crumbled Yorkshire fettle cheese	£5.50
Toffee, banana and pecan pudding – Served with crème Anglaise	£5.50
Cointreau and chocolate brulee with vanilla tuille –	£5.50
Yorkshire rhubarb trifle – Pain d'epice	£5.50
Iced chocolate parfait, white chocolate crumb, raspberries and cherries (GF) –	£5.50
Parkin 3 ways – Sticky Yorkshire parkin, treacle, stem ginger and parkin tart. Parkin ice cream.	£5.50
Spiced redcurrant and red wine tiramisu – Served with cranberry caramel	£5.50
Warm chocolate brownie with dark chocolate ice cream (GF) –	£5.50
Selection of Yorkshire and Derbyshire cheeses –	£6.50