

PURE INDULGENCE
MENU





STARTERS

Pressed terrine of confit duck and foie gras

Wrapped in Bayonne ham served on a micro herb salad and raspberry vinaigrette.

Pan fried sea scallops

Served with crispy boudin noir, pea puree and fresh pea shoots.

Langoustine and Whitby cod bouillabaisse

Served with a samphire aioli and homemade fennel bread.

Fillet of beef carpaccio

Served with home pickled wild mushrooms, peppered rocket, parmesan shavings, Dijon emulsion and a crispy breaded poached hen's egg.

Lowna goat's cheese and wild garlic tortellini

Served with white truffle and English asparagus foam and sautéed girolles.

Trio of smoked salmon

To include a smoked salmon, crab and prawn faggot on endive salad, smoked salmon tian topped with caviar on marinated cucumber and smoked salmon sushi roll with a light wasabi cream.

MAIN COURSES

Fillet steak crepinettes

Served with an oxtail crumble, baby carrots, wild mushrooms, asparagus, large parmentiere potatoes and red wine jus.

Trio of Yorkshire pork

Including spinach stuffed fillet, confit shoulder cigarillo and belly bonbon served with wilted greens turned carrot apple crisps and sage cafe crème sauce.

Holme farm venison fillet on sticky red cabbage

Served with dauphinoise potatoes, young carrots, celeriac puree and buttered broad beans finished with a juniper infused red wine jus.

Fillet of line caught sea bass

On a julienne of soused vegetables with saffron potatoes, black sheep battered lobster tail, a tomato and balsamic dressing and cracked black pepper and lemon crème fraiche.

Breast of guinea fowl filled with an asparagus mousse

Served with the Confit leg wrapped in spaghetti potatoes, buttered baby vegetables, carrot puree and a sage jus

(v) Sweet onion and morel tart

Served with buttered spinach, shallot and olive purée, braised pencil leeks and wild garlic panna cotta.

DESSERTS

Chocolate bread and butter pudding

Served with crème anglais and marmalade ice cream

Raspberry and honey wafer tower

With praline cream, red berry colis and caramel hazelnut

Strawberry brioche tian

Served with lemon sorbet, chantilly cream and toasted almonds

Pear and frangipane tart

With a Granny Smith mousse, tuille biscuit and vanilla cream

Trio of crème brulee

Including raspberry, dark chocolate and Tonka bean finished with seasonal berries and all butter shortbread bites

Selection of Yorkshire cheeses and homemade chutneys

Served with fresh walnut bread, celery sticks and grapes



