

EXTRA SPECIAL
MENU





STARTERS

- Ham hock terrine wrapped in Parma ham**
Served with baby leaf salad, homemade piccalilli and pork crackling.
- Greenland prawns wrapped in oak smoked salmon**
Served on a pea shoot salad finished with a lemon, chive and caper berry dressing.
- Confit duck leg and scallion spring rolls**
Served on a plum and sesame salad with hoi sin dressing.
- Lightly spiced crab cakes with fresh lime and coriander**
Served with a roasted corn and chilli salsa.
- Vine ripened tomato and buffalo mozzarella salad**
Served with wild rocket, basil pesto and toasted pine nuts.

MAIN COURSES

- All served with pomme fondant, turned carrots and buttered florets of broccoli*
- Breast of duck**
Served on sticky red cabbage with an orange and thyme jus.
 - Corn fed chicken breast**
Stuffed with wild mushrooms and spinach on creamed leeks served with a wholegrain mustard cream sauce.
 - Slow roasted lamb shank**
Sat on roasted root vegetables with a redcurrant and rosemary jus.
 - Cod loin steak**
With a red pepper crust on sautéed French beans with buerre blanc sauce.
 - Locally sourced sirloin of beef**
With crispy Yorkshire pudding and shallot gravy.
 - (v) Wild mushroom and creamed leek suet pudding**
Served with a fricassee of mange tout and a lemon and cep sauce.

DESSERTS

- Baked vanilla pod cheesecake**
With pistachio brittle and strawberry compote.
- Lemon posset**
With Yorkshire parkin and Wakefield rhubarb jam.
- Bailey's chocolate truffle torte**
With maple and walnut ice cream.
- Raspberry crème brulee**
With fresh raspberries and shortbread biscuit.
- Duo of chocolate mousse**
With kirsch marinated cherries and hand rolled brandy snap.



