



Valentine's Dinner - 3 Courses - £25.00

Wednesday 14 February 2018

Orange and Cranberry Bellini



Roasted Butternut Squash Soup with Creamed Watercress

King Prawn and Local Crab Risotto

A Warm Salad of Duck Leg Confit, Haggis and Chorizo

Our Signature Smooth Chicken Liver Pate, Tomato Chutney and Toasted Brioche

Galia Melon with Refreshing Mango Sorbet

Button Mushrooms reduced in Cream, White Wine, finished with Fresh Herbs, Garlic and Yorkshire Blue



Blackened Salt and Pepper Seabass Fillet

Fillet of Beef 'Rossini' served Pink

Herb Crusted Baked Cannon of Nidderdale Lamb with Wilted Spinach, Merlot Jus

Chargrilled Pork Cutlet with Sweet Potato Bubble & Squeak, Black Pudding

Pan-Fried Chicken Supreme, Chorizo, Brie, Cherry Tomatoes, Roasted Garlic Balsamic Glaze

Chestnut Mushroom, Roasted Pepper, Red Onion Camembert Tartlet



Lemon and Raspberry Eton Mess

Our Signature Banoffee Pie

Sticky Toffee Fudge Pudding with Clotted Cream Ice-Cream

White Chocolate Brulee with Homemade Shortbread

Yorkshire Cheeses, Fruit, Nuts, Chutney & Biscuits (*£3 Supplement*)



Fresh Ground Coffee and Homemade Truffles (£2.50)