



Valentines Day 2012

Starters

*Chef's homemade French onion soup
topped with parmesan croutons*

Trio of Scottish salmon with beetroot & horseradish

*Slow cooked chicken, leek and wild mushroom terrine
truffle & tarragon mayonnaise, warm brioche*

*Slow cooked pork cheek,
onion marmalade, apple puree, and maple dressing*

*Yorkshire blue & spinach tart
walnut and celery salad, sherry vinaigrette*

Mains

*Pan roast rump of Nidderdale lamb
rosemary & rock salt roast potatoes, garlic spinach, and red wine shallots*

*Baked fillet of plaice
braised fennel, crushed potatoes, dill veloute*

*Confit Gressingham duck
braised red cabbage, fondant potato, star anise sauce*

*Confit chicken breast
stuffed with thyme, celeriac dauphinoise, savoy cabbage with bacon & herb gravy*

*Pan fried polenta
with glazed goats cheese, roast artichoke, tomato butter sauce*

Puddings

*Iced hazelnut parfait
warm almond cake, hazelnut brittle*

*Dark chocolate and raspberry marquise
raspberry sorbet, pink marshmallow*

*Glazed passion fruit tart
pineapple salsa, mango syrup*

Strawberry mousse, white chocolate & strawberry crumble, white chocolate ice cream

*Yorkshire cheese board
celery, grapes, chutney & oatcakes*

£26.50

