



Menu for Valentine's Day 2012

Starters

Crispy Lebanese Pastry with Blood Orange Granita

Hot Parcel of Seasoned Soft Cheese with Iced Blood Oranges

Cured Salmon - Horseraddish Snow & Soused Vegetables

Scandinavian home cured salmon

Carpaccio of Venison - Watercress

Venison from Holme Farm, Sherburn In Elmet.



Main Courses

Fried Herb Gnocchi

Squash & Cavolo Nero

Fish Medley and Mussels – Warm Cauliflower Mousse

Fennel and Potato "scales"

Fish from the Yorkshire Coast

Apple Orchard Pheasant

Parsley Mash, Mushroom, Black Pudding & Cabbage - Ampleforth Cider Cream

Beef - Dry Cured Bacon

Mushrooms, Cabbage & Fondant Potato - Red Wine Jus

Rare breed beef from Taste Tradition, Thirsk



Dessert

Hot Prune and Brandy Soufflé

Chocolate & Hazelnut Parfait, Apricot – Hot Chocolate Sauce

Yorkshire Rhubarb – Two Custards and Iced Rhubarb Sticks

Warm Yorkshire Parkin - Toffee Crunch Ice-Cream



Cheese

Our selection of Yorkshire Cheese with Biscuits and Chutney

We are happy to serve Cheese in addition to Dessert, as a 4th course, for an additional £5.50

Barncliffe	<i>Brie-style Cows Milk Cheese From Bark House Nr Huddersfield</i>
Richard the Third	<i>A mild cow's milk Wensleydale cheese from Middleham</i>
Braffords Log	<i>A goat's cheese log rolled in charcoal and then matured</i>
Laceys Blue	<i>A tangy blue cows milk cheese from Richmond.</i>

Why not try a Dessert wine?

Dessert Wine Tasting Glass (50ml) £2.30

Muscat

Mavrodaphne of Patras *(A sweet red wine from Greece, raisin flavours with a slight port style finish)*



February 14th

3 course menu £36 per head, including a glass of fizz on arrival

Filter Coffee and Bottled Water are complimentary

Early Bird sitting, 3 courses as above, £30.00