



# **MAINS**

## **Duo of Beef**

48 Hour Beef Short Rib, Seared Beef Sirloin, Truffle Celeriac Fondant, Beurre Noisette Pomme Purée, Tempura Mushroom & Shallot, Cafe De Paris Butter (Beef Sirloin Served Pink)

## **Buttered Leek & Gruyere Tarte Tatin**

Truffle Cream Sauce

#### Pan Fried Sea Bass

White Onion & Dill Soubise, Prawn Tortellini, Lobster Bisque

#### Pan Roasted Chicken Breast

Stuffed with Wild Mushrooms, Pearl Barley, Pancetta & Pea Risotto, Crispy Chicken Skin,

Tarragon Cream Sauce

# **Pan Roasted Duck Breast**

Sage & Parmesan Potato Pave, Duck Leg Bourguignon

(Duck Breast Served Pink)

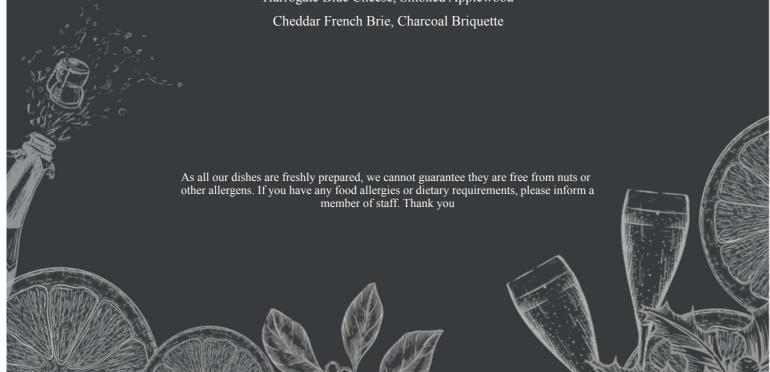
## All main courses are served with complimentary seasonal vegetables

As all our dishes are freshly prepared, we cannot guarantee they are free from nuts or other allergens. If you have any food allergies or dietary requirements, please inform a member of staff. Thank you



## **Cheese Board**

Biscuits, Apple, Celery, Red Onion Chutney, Harrogate Blue Cheese, Smoked Applewood Cheddar French Brie, Charcoal Briquette







Pre-orders & full payment required 7 days in advance

Booking Name _		
Email Address _	il Address	
Telephone Numbe	er	

Name	Starter Choice	Main Choice	Dessert Choice	Dietary Information
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