

Sunday Lunch - Winter - Sample Menu

Adults £19.50, under 12's £10.50

First Course

SOUP

A bowl of freshly made soup

PARFAIT

Rosedale Farm chicken liver parfait served with crisp cobnut and cracked pepper bread

SMOKED SALMON

Smoked salmon, pink shrimps, celery, Sand Hutton salad leaves and saffron dressing

FRUIT

Ripe Galia melon, blackcurrant sorbet and orange compote

Main Course

BEEF

Roast sirloin of beef, Yorkshire pudding, roast gravy

COD

East Yorkshire coast cod, braised lentils and coriander

TARTLET

Chick pea, spinach and tomato tartlet, tarragon cream sauce

ROAST

Today's freshly roasted local joint

PORK

Crisp crackling topped braised belly pork, apricots and sherry

Dessert.....

A selection of freshly made hot and cold desserts

Or

A selection of Yorkshire farmhouse cheeses

To Finish

COFFEE

Colombian coffee with fresh cream Tickton truffles

