

MOTHER'S DAY LUNCH MENU

12.00pm-8.00pm

CELERIAC & ONION VELOUTE (V) (GF)

TIGER PRAWN & GINGER RAVIOLI

Peas, Shallots & Asparagus

COMPRESSED CORN FED GOOSNARGH DUCK LIVER PATE

Blackcurrant, Toasted Milk Loaf

LOCAL GOATS CHEESE, PARSLEY GNOCCHI

Truffle Pecorino, Parsley Oil (V)

14 HOUR SLOW COOKED THIRSK BEEF RUMP

Yorkshire Pudding

LOCAL BRAISED LAMB SHOULDER

Lamb Kidney Suet Pudding, Caper Shallot Jus

SEARED COD LOIN

Fennel, Queenie Scallops, Shellfish Nage (GF)

SALT BAKED BEETROOTS

Grilled Baby Leeks, Squash Puree, Crispy Kale (V) (GF)

ALL MAIN COURSES ARE SERVED WITH ROAST POTATOES, A SELECTION OF SEASONAL VEGETABLES

WAKEFIELD RHUBARB CHEESE CAKE

GLAZED LIME MERINGUE TART

WARM CHOCOLATE MELT

Salted Caramel Ice Cream

SELECTION OF COURTYARD CHEESE

Home-made Water Biscuits, Chutney (Supplement £3.00)

3 Course £26.50 Per Person
Under 12's Priced at £12.50 Per Person
Add a Luxury Overnight Stay From £67.50 Per Person