Slow Cooked Sweet Potato and Butternut Squash Soup, Toasted Chickpeas and Spiced Yoghurt (v) Slow cooked Ham Hock Terrine, Spiced Plum Chutney and Rustic Toast Prawn Cocktail - Juicy Atlantic Prawns in a Marie Rose Sauce, served with Brown Bread and Butter.

> Our Chef will be pleased to carve for you Yorkshires Sourced Thyme and Garlic Roasted Rib of Beef Homemade Yorkshire puddings

Dovetail of Melon with Raspberry Sorbet and Frosted Winter Berries (ve) (gf)

Rock Salted Roast Leg of Pork with Black Pudding, Sausage and Sticky Apple Stuffing

Homemade Creamy Yorkshire Fish Pie with locally caught Fish, topped with Mashed Potatoes and Yorkshire Cheddar Cheese.

Fricassee of Leek and Woodland Mushroom Crumble (v)

Minted New and Rosemary Roasted Potatoes

Spring Fresh Seasonal Vegetable Selection.

Yorkshire Rhubarb Crumble served with Custard

Home-made Crème Brulee with Chocolate dipped Shortbread

Baked Raspberry Cheesecake, Berry Coulis and White Chocolate Chip Ice-Cream

Exotic Fresh Fruit Salad

Chefs selected English Cheese Platter, Chutney, Grapes and Biscuits

Colombian freshly brewed coffee served with chocolate mints Vegan Options available

Timings 12pm - 4pm

Adults £29.95pp Children £15.00pp

Under 3 FOC