TASTING MENU

This season we are introducing our new Tasting Menu, designed to be a slightly cheaper smaller menu but still with all the unique flavours and style that Yorkshire Flavours delivers.

Available from 1st May 2022

SNACKS

Cheese Straws, Gazpacho shots

AMUSE BOUCHE

Pea mousse, mint snow, lemon dressing, micro mint

STARTER

Cured salmon, beetroot relish, dill emulsion

or

Poached asparagus, dill emulsion, parmesan crumb (V option only)

MAIN

Chicken breast, wild garlic veloute, potato parmentier, wild garlic leaves

or

Grilled baby leeks, wild garlic and herb crumb, wild garlic veloute, potato parmentier (V option only)

DESSERT

Lemon posset, raspberry gel, pistachio sponge, torched marshmallow

£45 per person including in-house chef

Waiting staff can be supplied at a cost of £60 per waitress (including travel) we recommend 2 waitresses for groups of more than 12.

Please note we are only able to cater in house for a minimum number of 8

All guests eat the same course with the exception of vegetarians