

FESTIVE PRIVATE DINING

Deliberately intimate, our private dining room; the Broadley, sits up to 20 guests and is just the space to celebrate the festivities. Offering a private festive menu, if you are looking to make a real occasion of it, evenings are available from December 1st - 24th inclusive and the 27th - 30th.

TO START

Parsnip soup, honey, black sesame (v)
Ham terrine, smoked mayonnaise, dill pickled vegetables
Staal's smoked fish cake, curried cauliflower, herb oil

TO FOLLOW

Roast turkey, seasonal stuffing, smoked bacon
8oz East Yorkshire sirloin steak, whisky & orange jus
Pan fried monkfish, sage, chestnut, apple
Butternut squash farro risotto, goat curd, pumpkin seeds

TO FINISH

Christmas spiced pudding, rum sauce
Cherry & mascarpone cannelloni, aerated chocolate, cherry sorbet
Tickton cheese selection, house baked fruit loaf & accompaniments

FOR AFTERS

Freshly ground coffee & Tickton truffles

£52 per guest

Please note the room hire fee for Broadley Room is £50.

A non-refundable deposit of £10 per person
secures your booking.

We ask that numbers & menu choices are finalised
two weeks before your event.