

Canape Course

Pan fried scallop with minted pea puree and Yorkshire chorizo.

Starter Course

Chicken and lemon grass tortellini, grilled asparagus, dukkah and cauliflower puree.

Fish Course

Cod, chorizo, creamy avocado puree and topped with chunky seafood sauce.

Meat Course

Yorkshire Lamb cutlets served with dauphinoise potato, purple sprouting broccoli, anchovy and wild garlic jus.



Cleanser

Mango and passion fruit sorbet.

Dessert

Yorkshire rhubarb and vanilla panna cotta served with homemade honeycomb, poached rhubarb diamonds and pistachio crust.

£65 per person

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Service charge is at your discretion and goes 100% to the Herriots Team.

VEGETARIAN/VEGAN

Canape Course

Pan seared falafel, rocket and tzatziki.

Starter Course

Cauliflower textures with grilled asparagus and dukkah.

Main Course

Wild mushroom and butternut squash wellington,
kale and vegetable gravy.

and

Vegan cheese and spinach filled tortellini

Cleanser

Mango and passion fruit sorbet.

Dessert

Dark chocolate mousse and black cherry gel.

£55 per person