

Private Dining Menu

Winter / Spring

Our menus are priced at £45.00 per person except where supplements apply.

We would ask you to select one menu for all your guests, should a choice menu be required, please note that we require a pre-order 14 days in advance and an additional cost of £10.00 per person applies.

Dietary requirements will be catered for.

Starters

Cranberry & Wensleydale Tortellini

Rocket, chervil dressing, poached pear

Salmon Ballotine

Dill crème fraiche, beetroot & orange coulis

Wood Pigeon

Potato rosti, wild mushrooms, spinach

Duck & Foie Gras Pate

Toasted brioche, fruit chutney

Smoked Haddock

Rarebit, herb salad

Hand dived scallops

*Pea shoots, cauliflower puree, veal sauce
(£10 supplement)*

Smoked Venison

*Cabbage, mustard sour cream, blueberry balsamic dressing
(£5 supplement)*

Main Course

Cranberry & Wensleydale Tortellini

Rocket, chervil dressing, poached pear

Salmon Ballotine

Dill crème fraiche, beetroot & orange coulis

Beef Brisket Joint

Bubble & squeak, honey roasted vegetables, red wine sauce

Pork Belly

Caramelised onions mash, carrots, smoked bacon, sprouts

Local cider sauce

Sea Bream

Lemon & parsley Viennese crust, crush buttered potatoes, kale, butternut squash

Loin of venison

Pommes Ann, gooseberry puree, spinach, baby carrots

(£6.50 supplement)

Beef Wellington

Fondant potato, celeriac, Swede, red wine sauce

(£5 supplement)

Chicken Pie

Breast/thigh, baby vegetables, mini roast potatoes, cream tarragon sauce

Beef Fillet

Hand dived scallops, potato, cauliflower, mushroom

(£10 supplement)

Monkfish

Dauphinoise potato, pancetta, shallot compote, veal sauce

10 oz Rib Eye Steak

Portabella mushroom, confit tomato, sauté pots,

Rocket leaf, parmesan

(£5 supplement)

Beetroot risotto (V)

Rocket, parmesan

Feuillette of Wild Mushrooms (V)

Baby Artichoke, Fine Beans, Lentils & Garlic

Desserts

Date Sticky Toffee Pudding

Butterscotch sauce, vanilla ice cream

Chocolate Fondant

Clotted cream ice cream

Hazelnut Panna cotta

Orange segments, nuts

Crème Brulee

Passion fruit, white chocolate cookie

Caramelised Pear Tart

Ginger ice cream

Glazed Rice Pudding

Fruit compote, shortbread

Warm Roast Honey Fig Tart

Blackberry ice cream

Trio of Desserts

Fruit tartlet

Chocolate delice

Sticky toffee pudding

(£5 supplement)

All menus include coffee and chocolate truffles

(upgrade to Petit Fours available)

You may also wish to choose one of the following options to enhance your dining experience:-

Intermediate Course

(£6.50 supplement)

Rhubarb sorbet

Blood orange sorbet

Passion fruit sorbet

Lemon sorbet

Apple, thyme sorbet

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Leek and potato soup

Sweet potato and butternut squash soup

Roast plum tomato and pesto soup

Parsnip and pear soup

Carrot and coriander soup

Grand Yorkshire Cheese Platter

£ 42.00 per 10 guests

Grand European Cheese Platter

£ 45.00 per 10 guests

Coffee and Homemade Petit Fours

(£5.00 supplement)

We at the Cedar Court Grand endeavour to meet our customers' requirements and wish to offer alternative dishes if the menu does not fit to your dietary needs.

Some items may contain nuts or nut oils.

GM products to the best of our knowledge are not present in any food.

The majority of our meats used in our restaurant /lounge are sourced from the UK & Europe unless otherwise stated.