

# Private Dining Menu

SHAUN RANKIN AT GRANTLEY HALL



## — THE DALES SUITE —

£65 PER HEAD

Heritage Tomatoes, Whipped English Burrata, Basil

Buttered Asparagus, Slow Cooked Duck Egg, Herb Sabayon

Cream of Celeriac, Apple Granola, Lovage

Roast Scallop, Crispy Pig's Brawn, Shallot, Bay Leaf

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Best End of Lamb, Black Garlic, Peas, Mint, Goats Curd

Glazed Beef Cheek, Slow Cooked Onion, Smoked Bone Marrow Crumb

Roast Cod, Pine Nut Crust, Cauliflower, Sea Vegetables

Salt Baked Jerusalem Artichokes, Barley, Woodland Mushrooms, Truffle

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Whole or Half Lobster, Crab Salad, Buttered New Potatoes

(Market supplement price)

Fillet of Angus Beef Wellington, Red Wine, Seasonal Garden Vegetables

(£8 supplement available for the whole table only)

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Dark Chocolate Brownie, Popcorn, Milk Ice Cream

Strawberry Cheesecake, Eton Mess

Treacle Tart, Clotted Cream, Raspberries

Selection of Yorkshire Artisan cheeses

