

Private Dining Menus 2023

One set menu must be taken by the entire party, i.e. one starter, one main, one dessert which is the same for each guest.

We can of course accommodate all dietary or allergy requests independently. We are delighted to look after Vegans, Vegetarians & Pescatarians.

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Suggested Menu 1

Soup of the Season, Kitchen Bits & Bread

*

Yorkshire Chicken "Diane", Wild Mushrooms, Anna Potato, Parsley

*

Northcote Seasonal Tart

*

Tea, Coffee & Chocolates

3 course £56.50

Suggested Menu 3

Aged Beef Tartare, Roasted Celeriac, Marrowbone

*

Oat Crusted Cod, Tartar Emulsion, Lemon, Parsley

*

Soup of the Season, Kitchen Bits & Bread

*

New Season Lamb Cutlet, Lamb Belly, Black & White Garlic, Brassicas

*

Lisa Goodwin-Allen's "Showstopper" Dessert

*

Tea, Coffee & Chocolates

5 course - £98.25

Suggested Menu 2

Chicken Turnover, Piccalilli, Watercress

*

North Sea Cod, Romantica Tomato, Lemon, Basil

*

"Steak & Chips", Marrowbone Crusted Fillet of Beef, Mushroom Ketchup, Beef Fat

Chip

*

Seasonal Fruit Trifle

*

Tea, Coffee & Chocolates

3 course excluding Cod - £82.50

4 course - £92.50

Lisa's Signature Gourmet Menu Sample

Chargrilled Wye Valley Asparagus
Sheep's Curd, Sorrel

*

Roasted Veal Sweetbread

White Mushroom, Wild Garlic, Caper

*

Wild Turbot, Clam, Bacon,

Smoked Potato, Roe

*

Yorkshire Duck, Heirloom Beetroot,
Aged Balsamic, Bee Pollen

*

Warm Bramley "Apple Pie"
Nuts, Maple, Caramelised Milk

*

Tea, Coffee & Chocolates

4 course - £105.00

5 course - £125.00

Snacks

A selection of snacks can be added to your event to enhance the drinks reception. We suggest a maximum of Three to accompany your aperitif.

“Retro Canapé” Smoked Salmon, Lemon & Caper	£4.50
Tempura King Prawn, Jalapeno Mayo	£5.00
Mini Fishcake, Tartar Mayonnaise	£3.00
Sausage Roll	£3.00
Crispy Buttermilk Chicken, Garlic Mayonnaise	£3.00
Chicken Liver Parfait, Madeira, Truffle	£3.00
Cauliflower Cheese Croquette	£2.50
Wild Mushroom Parfait, Thyme	£3.00
Butter Pie, Brown Sauce	£3.00

Starters

Any of the following dishes can be taken as a starter or as an additional intermediate course

Salt Baked Ascroft's Beetroot, Whipped Curd, Smoked Pine Nuts, Thyme Ash (V)	£9.50
Soup of the Season, Kitchen Bits & Bread (V)	£9.50
Wild Mushroom Ravioli, Spinach, Truffle Cappuccino (V)	£13.75
Chicken Turnover, Piccalilli, Watercress	£14.00
Cornfed Chicken Liver Parfait, Madeira, Apple, Toasted Brioche	£9.50
Aged Beef Tartare, Roasted Celeriac, Marrowbone	£14.75
Wester Ross Salmon Gravlax, Pickled Cucumber, Horseradish Snow, Dill	£14.75
Oat Crusted Cod, Tartar Emulsion, Lemon, Parsley	£13.50
North Sea Cod, Romantica Tomato, Lemon, Basil	£10.00

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Mains

Classic Seasonal Wellington's by Lisa Goodwin–Allen

Celebrations have always been synonymous with a Wellington. We will bring this glorious creation to the table in different styles to suit all palates with the usual little twist.

Salt Aged Fillet of Beef Wellington, Young Carrot, Gratin Potato	£48.00
New Season's Lamb Wellington, Young Leek, Sheep's Curd	£42.00
Yorkshire Chicken Wellington, Brassicas, Tarragon, Gratin Potato	£30.00
Loin of Venison Wellington, Roasted Beetroot, Red Cabbage, Gratin Potato	£44.00
Salmon Wellington, Romesco, Heritage Tomato, Gratin Potato	£35.00
Wild Mushroom Wellington, Truffle & Cheese, Gratin Potato	£25.00

Main Courses

"Steak & Chips", Marrowbone Crusted Fillet of Beef, Mushroom Ketchup, Beef Fat Chip	£51.00
Waterford Farm Sirloin of Beef, Yorkshire Pudding, "Traditional Bits"	£39.00
Herb Roasted Chicken "Diane", Wild Mushrooms, Anna Potato, Parsley	£30.00
New Season Lamb Cutlet, Lamb Belly, Black & White Garlic, Brassicas	£33.50
Wester Ross Salmon, Warm Tartar	£28.00
Roasted Aubergine, Curried Pearls, Pomegranate, Almonds	£22.00
Roasted Cauliflower, "Risotto", Frozen Cheese, Whey	£23.00

Between August & January, Lisa can create specific Game dishes.

ADDITIONAL SIDE DISHES

Seasonal Vegetables (dependant on the time of year)	£6.50
Herbed New Potatoes	£5.00
Triple Cooked Chips	£8.00
Northcote House Salad	£5.50

Desserts

Sticky Toffee Pudding, Toffee Sauce	£10.50
Northcote Seasonal Tart	£12.00
Lisa Goodwin-Allen's "Showstopper" Dessert	£22.00
Valrhona Chocolate Cylinder, Smoked Nuts, Salted Milk Ice Cream	£15.00
Coconut, Valrhona Chocolate, Lime	£14.75
Tiramisu, Bitter Chocolate, Coffee	£15.00
Banana Cheesecake, Caramelised Banana, Honeycomb	£12.50
Seasonal Trifle	£12.50

SAVOURY AND CHEESE OPTIONS

Lancashire Bomber Cheese on Toast, Lea & Perrins	£9.00
With Bacon	£10.00
A Selection of Two Local Cheeses served with Peter's Yard Crackers and Sourdough	£9.50
A Selection of Artisan Cheese from the Northcote Cheese Board served Crackers & Homemade Bread	5 Cheeses £15 7 Cheeses £20

Tea & Coffee

Tea, Coffee & Handcrafted Chocolates	£5.00
<i>Liquor coffee's available on request</i>	

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