

Private Dining Menus 2025

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 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 & Hand Made Chocolates

3 course £57.50

Suggested Menu 3

Aged Beef Carpaccio, Smoked
Marrowbone, Horseradish, Parsley

*

Oat Crusted Cod, Tartar Emulsion,
Lemon, Parsley

*

Soup of the Season, Kitchen Bits & Bread

*

New Season Lamb Cutlet, Lamb Belly,
Leek, Sheep’s Curd

*

Lisa Goodwin-Allen’s “Showstopper”
Dessert

*

Tea, Coffee & Hand Made Chocolates

5 course - £98.75

Suggested Menu 2

Chicken Turnover, Piccalilli, Watercress

*

Heirloom Beetroot, Red & Yellow, Frozen
Goats Curd, Basil

*

“Steak & Chips”, Marrowbone Crusted Fillet
of Beef, Mushroom, Beef Fat Chip

*

Northcote Seasonal Trifle

*

Tea, Coffee & Hand Made Chocolates

3 course excluding Chicken - £81.50

4 course - £95.50

Gourmet Menu Sample

Final Menu confirmed 2 weeks prior

Pressed Yorkshire Chicken, Sweet
Elderflower, Gooseberry, Crispy Chicken
Brioche

*

Isle of Wight Tomatoes
Soft Goats Curd, Basil

*

Cornish Brill, “Moules Mariniere”, Lemon,
Parsley

*

Lake District Lamb, Slow Cooked Belly,
Young Grelot, Courgette, Smoked Yoghurt

*

Blackcurrant, Valrhona Chocolate,
Liquorice, Sour Cream

*

Tea, Coffee & Hand Made Chocolates

4 course - £120.00

5 course - £145.00

Snacks

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

“Retro Canapé” Smoked Salmon, Lemon & Caper	£5.00
Tempura King Prawn, Jalapeno Mayo	£5.00
Mini Fishcake, Tartar Mayonnaise	£3.00
Northcote Sausage Roll	£3.00
Yorkshire Chicken Toast, Wasabi, Garlic	£4.00
Beef Tartare, Hash Brown, Savoura Mustard	£4.00
Baba Ghanoush Toast, Hung Yoghurt	£3.00
Iced Cheese Sandwich, Verjus	£3.00
Wild Mushroom Crispy Cup, Black Cow Cheddar	£4.00

Starters

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

Heirloom Beetroot, Red & Yellow, Frozen Goats Curd, Basil (V)	£10.50
Soup of the Season, Kitchen Bits & Bread (V)	£10.00
Black Cow Cheddar Cheese Souffle, Hot Cheese & Chive Sauce (V)	£11.00
Chicken Turnover, Piccalilli, Watercress	£14.00
Yorkshire Chicken Pillow, Scorched Corn, Coriander	£10.50
Aged Beef Carpaccio, Smoked Marrowbone, Horseradish, Parsley	£15.75
Wester Ross Salmon Gravlax, Pickled Cucumber, Horseradish, Dill	£15.75
Oat Crusted Cod, Tartar Emulsion, Lemon, Parsley	£13.50
Classic Prawn Cocktail, Cucumber, Sweet Tomato, Marie Rose, Lemon	£13.50

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Mains

Classic Seasonal Wellington's

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. Each Wellington will be served with Young Carrot & Gratin Potato.

Salt Aged Fillet of Beef Wellington	£48.00
New Season's Lamb Wellington	£42.00
Yorkshire Chicken Wellington	£30.00
Salt Aged Venison Wellington	£44.00
Salmon Wellington, Romesco	£35.00
Seasonal Vegetable Wellington	£25.00

Main Courses

"Steak & Chips", Marrowbone Crusted Fillet of Beef, Mushroom Ketchup, Beef Fat Chip	£55.00
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, Leek, Sheep's Curd	£33.50
Halibut "Veronique"	£28.00
Potato Cake, Fried Egg, Mushroom, Truffle Sauce	£22.00
Roasted Cauliflower, "Risotto", Frozen Cheese, Whey	£23.00

Between August & January, The team can create specific Game dishes.

ADDITIONAL SIDE DISHES

Seasonal Vegetables (dependant on the time of year)	£7.00
Herbed New Potatoes	£5.00
Triple Cooked Chips	£8.00
Northcote House Salad	£5.50

Desserts

Sticky Toffee Pudding, Toffee Sauce	£10.50
Valrhona Chocolate Pudding, Vanilla Pod Ice Cream	£10.50
Northcote Seasonal Tart	£12.00
Valrhona Chocolate Cylinder, Smoked Nuts, Salted Milk Ice Cream	£15.00
Blackcurrant, Valrhona Chocolate, Liquorice, Sour Cream	£14.75
Northcote Seasonal Trifle	£10.50
Northcote's "Showstopper" Dessert	£22.00
1 - "Lemon Meringue", Limoncello, Thyme	
2 - Bramley Apple "Pie", Caramelised Nuts	

SAVOURY AND CHEESE OPTIONS

To be chosen as individual plates or sharing platters in the centre of the table

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	4 Cheeses £18.50 6 Cheeses £22.00

Tea & Coffee

Tea, Coffee & Handmade Chocolates	£5.50
<i>Liquor coffee's available on request</i>	

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