

# Private Dining Menus 2024

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 & Sweet Treats

3 course £57.00

### 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,  
Black & White Garlic, Brassicas  
\*

Lisa Goodwin-Allen's "Showstopper"  
Dessert  
\*

Tea, Coffee & Sweet Treats

5 course - £98.75

### Suggested Menu 2

Chicken Turnover, Piccalilli, Watercress  
\*

North Sea Cod, Romantica Tomato,  
Lemon, Basil  
\*

"Steak & Chips", Marrowbone Crusted  
Fillet of Beef, Mushroom, Beef Fat Chip  
\*

Vanilla Panacotta, Yorkshire Rhubarb, Basil  
\*

Tea, Coffee & Sweet Treats

3 course excluding Cod - £81.00

4 course - £91.00

### Lisa's Signature Gourmet Menu Sample

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 & Chocolates

4 course - £120.00

5 course - £135.00

## 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	£5.00
Tempura King Prawn, Jalapeno Mayo	£5.00
Mini Fishcake, Tartar Mayonnaise	£3.00
Northcote Sausage Roll	£3.00
Aged Beef Hashbrown, Savoura Mustard, Gerkin	£4.50
Chicken Liver Parfait, Madeira, Thyme	£4.00
Yorkshire Chicken Toast, Wasabi, Garlic	£4.00
Iced Cheese Sandwich, Verjus	£3.00
Wild Mushroom Crispy Cup, Black Cow Cheddar	£3.50
Butter Pie, Brown Sauce	£3.00

## 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)	£9.50
Soup of the Season, Kitchen Bits & Bread (V)	£9.50
Wild Mushroom Ravioli, Pickled Mushrooms, Truffle Cappuccino (V)	£13.75
Chicken Turnover, Piccalilli, Watercress	£14.00
Yorkshire Chicken Tortellini, Scorched Corn, Coriander	£9.50
Aged Beef Carpaccio, Smoked Marrowbone, Horseradish, Parsley	£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 Beetroots, 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
Valrhona Chocolate Pudding, Vanilla Pod Ice Cream	£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
Blackcurrant, Valrhona Chocolate, Liquorice, Sour Cream	£14.75
Vanilla Panacotta, Yorkshire Rhubarb, Basil	£10.50
Seasonal Knickerbocker Glory, Soft Serve Ice Cream, "Bits & Bobs"	£12.50

### SAVOURY AND CHEESE OPTIONS

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	£18.50
7 Cheeses	£22.00

### Tea & Coffee

Tea, Coffee & Sweet Treats £5.50

*Liquor coffee's available on request*

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