



PRIVATE DINING SET MENUS

£65 per person

Please choose 1 starter, 1 main course and 1 pudding to build your set menu

We require one set menu to be chosen for all guests. Please inform the events team of any guests with dietary requirements

Gin cured sea trout, pickled summer vegetables

Chilled tomato consommé, herb crumbed goats' cheese

Beef fillet Wellington, buttered green beans, fondant potato and red wine
gravy

Roast rack of Lune Valley lamb, wild garlic summer cabbage,
crisp potato terrine

Iced coconut and lime parfait, spiced mango salad

Devonshire Club Eton mess



£55 per person

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Sesame seared tuna, green bean, rocket salad, yogurt dressing

Grilled asparagus, peppered goats' curd, herb and nettle dressing

Poached halibut, clam chowder risotto, rock samphire

Crisp Lune Valley lamb belly, broad beans, buttered fondant potato,
mint oil

Vanilla Panna cotta, champagne poached peaches

Warm soft dark chocolate fondant, pistachio ice cream

Devonshire Club

£45 per person

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Smoked salmon, whipped avocado and pickled watermelon

Heritage tomato, lovage, spring onion and crispy quinoa salad

Yorkshire grain fed free range chicken, roast hassle back potatoes, asparagus

Potato gnocchi dumplings, summer mushrooms and white almond dressing

Glazed lemon tart, strawberries, clotted cream ice cream

Devonshire Club chocolate bar