

*Baba Ganoush*



DINING BY MATTHEW HYDE

# Private Dining Menu





# PRIVATE DINING PACKAGE

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## A GOURMET EXPERIENCE IN THE COMFORT OF YOUR HOME

*This autumn and winter, indulge in the luxury of private dining without leaving your home.*

*Returning to our roots, we're offering an unforgettable food experience, crafted using only the finest local Yorkshire produce.*

*From the moment you're welcomed with a glass of Champagne to the final bite of a handmade chocolate truffle, every detail is taken care of.*





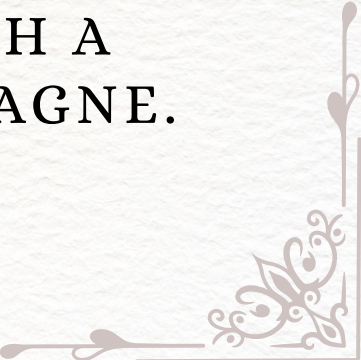
# PRIVATE DINING PACKAGE



## WHAT'S INCLUDED?

- *A tailored seasonal menu*
- *Private chef and professional servers*
- *All crockery, cutlery, flutes & linen napkins*
- *A full-service dining experience brought to you*

WELCOME GLASS OF CHAMPAGNE



BEGIN THE EVENING WITH A  
CHILLED GLASS OF CHAMPAGNE.



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## SNACKS

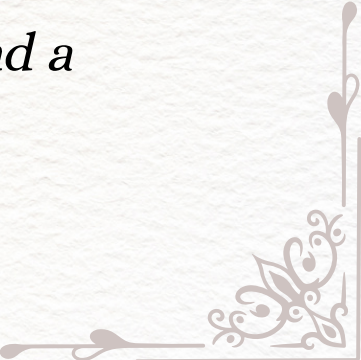
*A selection of seasonal canapés to  
whet your appetite:*

- *Wensleydale Bon Bon*
- *Home-Smoked Salmon Blini*
- *Bresaola Parcels with Winter  
Salsa*

## AMUSE BOUCHE

*Yorkshire Pumpkin Velouté*

*With candied pumpkin seeds and a  
sherry vinegar drizzle*





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## STARTERS

*Fig & Goat's Cheese Tart with Toasted Seeds,  
Honey & Homemade Chutney*

*York Gin & Beetroot Cured Trout with Celeriac  
& Apple Remoulade*

*Black Truffle Potted Pâté with Bluebird Bakery  
Breads*

*Beetroot Carpaccio – Candied, Golden &  
Garden Beet*

*Roasted White Onion Risotto with Hedgerow  
Crumb*

*Traditional Prawn Cocktail with Yorkshire  
Lobster*



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## MAINS

### ***Yorkshire Beef Wellington***

*With wholegrain mustard mash & red wine  
port reduction*

### ***Fillet of Yorkshire Venison***

*Mini venison pie, crispy kale & local bramble  
liquor jus*

### ***Turkey Ballotine***

*Wrapped in Yorkshire streaky bacon, with all  
the trimmings*

### ***Roast Cod***

*Spiced squash purée, samphire, sea herb bhaji  
& raita*

### ***Mushroom & Celeriac Wellington (V)***

*With squash velouté, cubed squash & crispy  
sage*

### ***Winter Root Cobbler (VE)***



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## DESSERTS

*Served full size or as 3 Minis*

*Bramble Crème Brûlée with Gingerbread*

*Winter Mess*

*Sticky Toffee Pudding with Butterscotch,  
Brandy Snap Basket & Salted Caramel  
Cream*

*Triple Chocolate & Miso Caramel Tart with  
Crème Fraîche & Hazelnuts*

*Clementine & Cranberry Posset*

*Yorkshire Cheese Board*





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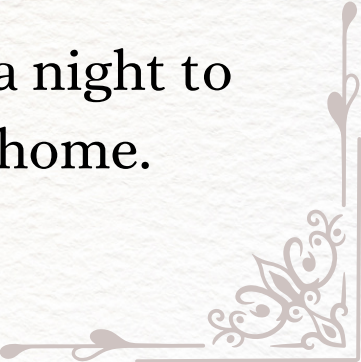
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## FINAL TOUCH

*Freshly brewed Baba Blend Coffee from York  
Coffee Emporium  
Served with handmade Chocolate Truffles*

## DETAILS

£100 per person  
Minimum of 8 guests required  
Available for bookings from now to February  
2026 when a new menu will be released!



Let us bring the restaurant to you – a night to  
remember, without leaving your home.