



DINING & EVENTS
EST 2020

Example Plated Gastro Banqueting

SLOW ROASTED PORCHETTA |

sage and fennel stuffing, glazed carrots, cavolo nero, pork jus

WHOLE ROASTED SIRLOIN OF BEEF |

tarragon butter or Café de Paris butter horseradish crème fraîche

CHARGRILLED CHICKEN SUPREME |

lardons of pancetta, petits pois, pomme purée, vine tomatoes, chicken jus



Plated Gastro Menu

The SHB plated gastro menu offers a diverse selection of high-quality dishes cooked from locally sourced ingredients in Yorkshire.

FROM FIELD TO PLATE - SMALL PLATES

CRISPY YELLISON GOAT'S CHEESE BON BONS |

lavender honey, salt baked beetroot, heritage beetroot purée, candied beetroot, apple matchsticks, beetroot crisps, walnut pesto, micro water cress ^V

HAM HOCK, CHEDDAR AND CROQUETTE |

pea purée, soft boiled egg, mustard vinaigrette

CONFIT OF CHICKEN AND HAM TERRINE |

bacon jam purée, tarragon mayo, pickled radish, toasted brioche

ITALIAN BURATTI SALAD |

crispy parma ham, confit heritage tomato, pecorino, capers, focaccia croute, aged balsamic, basil ^V

CHARRED LOCAL MACKEREL |

celeriac remoulade, nam jim dipping sauce ^{GF}

GRILLED SALMON THAI FISH CAKES |

Asian crunchy slaw, som tam dressing, peanut sauce, pickled radish

CURED SALMON GRAVLAX |

celeriac, shaved fennel and mustard salad, caperberries, dill sauce ^{GF}

ROASTED CURRIED BUTTERNUT SQUASH SOUP |

yogurt kale pesto, crispy chilli oil, local artisan bread, salted house butter ^{VE | GF}

INDUJA AND MANCHEGO ARANCINI |

tomato salsa, aioli, pecorino, herb oil

PORK YAKATORI SKEWERS |

house hot sauce, apple and fennel slaw, miso mayo, crispy onions ^{GF}

FROM FARM TO FORK - LARGE PLATES

ROASTED LOIN OF VENISON |

potato terrine, field mushroom purée, pear and elderflower ketchup, red wine jus

DUCK BREAST | soy glaze, parsnip purée, pickled shimeji mushrooms, braised chicory, beetroot ketchup, grains

BRAISED BEEF CHEEK | black treacle, bordelaise sauce, pancetta, chestnut mushrooms, chantenay carrots ^{GF}

SLOW ROASTED PORCHETTA | sage and fennel stuffing, glazed carrots, cavolo nero, pork jus

CHARGRILLED ON THE BONE SADDLE BACK PORK CHOP |

chard hispi cabbage, beurre noisette (brown butter) lilliput capers, lemon, parsley

SLOW BRAISED GRASS-FED FEATHER BLADE OF BEEF |

Harrogate Brewing local plum porter, cavolo nero, pomme purée, grilled heritage carrots

CHARGRILLED CHICKEN SUPREME |

crispy, lardons of pancetta, petits pois, pomme purée, vine tomatoes, chicken and ham croquette, chicken jus.

SLOW BRAISED CRISPY BELLY OF PORK |

carrot and ginger purée, black pudding bon bon, apple gel, port jus

FREE RANGE OUTDOOR REARED PORK LOIN |

wrapped in prosciutto ham, squash purée, truffle potato terrine, crispy kale, asparagus spears, pork jus ^{GF}

SPECIALIST DISHES

GRASS FED BEEF 3 WAYS | 32-DAY DRY AGED SIRLOIN OF BEEF, SLOW BRAISED BEEF CHEEK

BOURGUIGNONNE PIE | truffle mash cottage pie, wilted greens, bordelaise sauce ^(supplement charge)

FROM SEA TO PLATE

BARBECUED MASALA MACKEREL FILLET | green yoghurt, coriander, lime, pickled red onions

CRISPY COD CHEEKS | triple cooked chips, smashed pea and mint, lemon, tartare sauce

ROASTED HAKE |

beurre blanc, textures of samphire, broad beans, line caught mussels, lobster arancini, pea shoots, garlic chive oil

SEAFOOD CHOWDER MEDLEY |

local sustainable, chard leeks, clams, mussels, prawns, smoked haddock, potato, sea purslane ^{GF}

TANDOORI GRILLED SHELL ON KING PRAWNS | mint, dill, cucumber salad, lime pickle ^{GF}

SALMON WELLINGTON | salt bake celeriac purée, watercress salad, dill, mustard and caper sauce

MASSAMAN FISH CURRY | crunchy asian slaw, chopped peanuts, pickled red chilli



FROM FIELD TO PLATE

WILD MUSHROOM RISOTTO |

parmesan and truffle oil, mushroom arancini, pea shoots ^V

SPINACH AND CHICKPEA PAKORA |

spiced tomato salsa, sour cream ^V

ROASTED GREEN KABOCHA SQUASH |

ras el hanout, squash purée, burrata, pecorino, kale pesto ^{VE}

AUTHENTIC SPANISH STYLE PAELLA |

smoked paprika, bomba rice, artichokes, roasted red peppers, grilled lemon ^{VE | V}

CURRIED TARKA DAHL |

roasted squash, pickled red onion, coriander, chilli oil, garlic and coriander flat bread ^{V | VE}

MEDITERRANEAN VEGETABLE TART |

smoked feta, parmesan, herb and panko crumble, tomato ragu, herb oil ^{VE}

CHARD CAULIFLOWER STEAK |

chimichurri, smoked cauliflower and cheddar purée, pickled red onion, fresh herb salad ^{VE}

MISO GLAZED BARBECUED AUBERGINE |

crispy chill dressing, tahini, chard spring onions, puffed rice ^{GF | VE}

"ITS ALL ABOUT THE HUMBLE VEGETABLE "

- SIDES MENU

GRILLED TANDOORI BUTTERNUT SQUASH |

whipped feta, roasted chickpeas, pickled ginger ^V

BABY SPINACH SALAD |

yuzu, truffle oil, parmesan ^{VE | GF}

GRILLED CARROTS |

barbecue glaze, roasted chickpeas, chermoula, labneh ^{V | VE | GF}

CHARD PURPLE SPROUTING BROCCOLI |

tahini, smoked almonds ^{VE | GF}

BEEF FAT CRISPY POTATOES |

chipotle mayo ^{GF}

ROASTED GREEN KABOCHA SQUASH |

ras el hanout, burrata, kale pesto ^{VE}

CRISPY DEEP FRIED BEER BATTER SQUASH FRITTERS |

greek yogurt, crispy chilli oil ^V

DESSERT COURSE

Choose one option or have as a sharing trio of desserts.

CLASSIC RHUBARB CRÈME BRÛLÉE | pistachio shortbread biscuit

CLASSIC PAVLOVA | chantilly cream, summer fruits, white chocolate shards, passion fruit

S.H.B SALTED CARAMEL STICKY TOFFEE PUDDING |
vanilla pod ice cream, praline crumb

SICILIAN LEMON POTTED CHEESECAKE | fresh raspberries, white chocolate

SPANISH STYLE CHURROS | rolled in cinnamon sugar, warm chocolate dipping sauce

LEMON AND RASPBERRY POSSET |
langue de chat biscuit, textures of forest fruits, torched meringue

FAIR GROUND STYLE TRIO OF DESSERTS | mini donuts filled with strawberry jam,
tossed in sugar, salted caramel popcorn, mini candy floss on a stick. (Supplement charge applies)

Why not add a cheese course to finish your feast or let our chef's pair some of our selected organic wines.

We also can provide a full extensive cocktail or drinks packages to suit your occasion or event.

Please have a look at the website for more options and inform us of any dietary requirements - WWW.SHBDININGANDEVENTS.COM

Please inform us of any specific dietary requirements. Please note that our menus can be subject to change.

