

# Occasions by Amy

## Sample Private Dining Menu

**2 Courses -£30 Per Person**

**3 Courses - £36 Per Person**

**3 Courses Plus - £48 Per Person Including Bread, Pre Starter and Petit Fours**

### To Start

- Soup •  
Cauliflower and Truffle Soup, Cauliflower Crumb
- Salad •  
Warm Goats Cheese, Pickled, Dried and Compressed Beetroot, Walnut Brittle
- Meat •  
Pressed Ham Hock, Beer and Honey Glaze, Pickled Vegetables

### The Mains

- Chicken •  
Breast, Confit Leg, Crispy Skin, Leek Mash
- Pig•  
Slow Cooked Belly, Black Pudding Spring Roll, Fondant Potato, Spinach Purée
- Lamb•  
Rump, Mini Shepherds Pie, Celariac Purée, Mint Gel, Rosemary Potatoes
- Haddock•  
Smoked, Grain Mustard Mash, Spring Greens, Hollandaise Sauce
- Salmon•  
Fillet, Crushed Potatoes, Watercress, White Wine Sauce
- Pasta•  
Home-made Potato Gnocchi, Smoked Tomato Sauce, Herb Oil, Parmesan
- Tart•  
Wensleydale, Leek and Confit Shallot, Watercress

All Mains Served with Seasonal Vegetables

### The End

- Chocolate•  
Triple Choc Brownie, Salted Caramel, Vanilla Ice Cream
- Sponge•  
Yorkshire Parkin, Ginger and Treacle Glaze, Orange Custard
- Fruit•  
Seasonal Fruit Crumble