

Private Dining Menu

Summer / Autumn

Our menus are priced at £45.00 per person except where supplements apply.

We would ask you to select one menu for all your guests.

Dietary requirements will be catered for.

Should a choice menu be required, please note that we will require a pre-order 14 days in advance and an additional cost of £10.00 per person applies. (Maximum of 3 choices per course)

In addition a seating plan and placecards will be required.

Starters

Yorkshire Blue & Walnut Tortellini

Roasted walnuts, poached pear

Char-grilled Asparagus

Pancetta, hollandaise sauce

Whitby Crab Cake

Herb crème fraiche, smoked salmon

Mackerel

Gooseberry puree

Ploughman's Lunch

Rustic bread, picked vegetable

Serrano Ham

Rye bread, bell peppers (marinated) salad

Mozzarella aged balsamic dressing

(£5 supplement)

Lobster, Smoked Salmon

Herb leaf, chermoula dressing

(£10 supplement)

Poached Brandy Pear

Roasted nut, celery, lemon & chervil dressing

Main Course

Guinea Fowl

Breast/leg filled with peach, pommes Ann, morel, baby leek, peach puree

Lamb Rack

*Baby vegetables, thyme shallot rosti, and red wine sauce
(£10 supplement)*

Duck Breast

Pommes Ann, cherries, sauté green

Fillet Beef & Lobster

*Potatoes, watercress, radish
(£10 supplement)*

10 oz Rib Eye Steak

*Portabella mushroom, confit tomato, sauté pots,
Rocket leaf, parmesan
(£5 supplement)*

Roasted Rose Veal

Tomato, caramelised onion, veal glazed potatoes, broad beans

Sea Trout

Clams, new potatoes, shallots, leeks

Tuna Loin

French beans, olives, anchovies, potato, egg

Cod Steak

Pea n mint, crushed potatoes, butternut squash

Potato Gnocchi (V)

Sun-blush tomatoes, kale, pesto cream sauce

Parmesan Risotto (V)

Board beans, baby courgettes, spinach

Desserts

Summer Pudding

Clotted cream, fruit coulis

Lemon Tart

Warm strawberry compote

Crème Brulee

White chocolate raspberry, short bread biscuit

Mille Feuille

Vanilla cream, poached fruit, peach sabayon

Chocolate & Pecan Tart

Butterscotch sauce

Strawberry Parfait

Strawberry & mint salad

Spicy stock syrup

Trio of Desserts

Chocolate brownie

Strawberry tartlet

Lime cheesecake

(£5 supplement)

All menus include coffee and chocolate truffles

(upgrade to Petit Fours available)

You may also wish to choose one of the following options to enhance your dining experience:-

Intermediate Course

(£6.50 supplement)

Peach sorbet

Orange sorbet

Raspberry sorbet

Strawberry sorbet

Blueberry sorbet

Board Bean & Bacon Soup

Shallots, gruyere cheese

Pea Pear Watercress Soup

Cream of Potato Soup

Smoked Haddock

Fresh parsley

(Chilled) Melon soup

Midori syrup

(Chilled) Gaspacho Soup

Mint crème fraiche

Grand Yorkshire Cheese Platter

£ 42.00 per 10 guests

Grand European Cheese Platter

£ 45.00 per 10 guests

Coffee and Homemade Petit Fours

(£5.00 supplement)

We at the Cedar Court Grand endeavour to meet our customers' requirements and wish to offer alternative dishes if the menu does not fit to your dietary needs.

Some items may contain nuts or nut oils.

GM products to the best of our knowledge are not present in any food.

The majority of our meats used in our restaurant /lounge are sourced from the UK & Europe unless otherwise stated.