

# The Carpenters Arms

## Private Dining Room Menu

### Starters

#### Classic Prawn Cocktail

Paprika Marie Rose

#### Jerusalem Artichoke Velouté

Truffle Oil & Croutons (V)

#### Ham Hock & Parsley Terrine

Piccalilli & Watercress

#### Roasted Butternut Squash

Goats Cheese, Chilli, Toasted Almonds & Marjoram (V)

#### Smoked Salmon Plate

Horseradish Crème Fraiche, Buttered Yorkshire "Blini"

### Mains

#### Roast Salmon Fillet

Clams, Saffron, Potato & Fennel Broth

#### Roast Breast of Chicken

Basil Mashed Potato & Piperade

#### Duo of Yorkshire Lamb

Roast Rack, Slow Braised Shoulder Croquette, Leeks & Peas

#### Wild Mushroom Ravioli

Girolles, Sage & Parmesan Butter (V)

#### Yorkshire 10oz Ribeye (£8 Supplement)

Chunky Chips, Field Mushroom, Confit Tomato & Dressed Salad  
Béarnaise or Peppercorn Sauce

### Pudding

#### Baked Alaska

Almond Sponge, Pistachio Ice Cream & Rose Water Meringue

#### Trio of Sorbet

Raspberry Mango & Lemon

#### Pear Frangipane Tart

Ginger Bread Ice Cream

#### Sticky Toffee Pudding

Butterscotch Sauce & Cinder Toffee Ice Cream

#### Three Cheese Board

Fruit Cake & Artisan Biscuits, Quince Jelly, Grapes, Celery & Chutney

**£29.95 Per Person**

**£35.95 Per Person to include Chefs choice of Canapes**

All our food is prepared to order so we strive to satisfy all dietary requirements.

If you require information about any ingredients or allergens in our dishes, please ask a member of our team.

A discretionary 10% service charge will be added to all tables of 8 or more.