



PRIVATE DINING MENU

Lace Market Hotel

MUSHROOM FRICASSEE, FRESH
PARSLEY, TOASTED CIABATTA &
MUSHROOM POWDER

HAM HOCK CROQUETTE, CELERIAC AND
APPLE SLAW WITH SAGE MAYONNAISE

SCOTTISH SMOKED SALMON WITH
CREME FRAICHE, CAPERS & DILL

LEEK & CHEDDAR TART, CREAMED
LEEKS, RED ONION CHUTNEY & LEAFY
GREENS

CHICKEN AND HAM HOCK POT PIE, CREAMY
MASHED POTATO, TENDER STEM BROCCOLI

ROASTED STRIPLOIN OF BEEF
TRADITIONAL GARNISH, YORKSHIRE
PUDDING & GRAVY

ROASTED SUPREME OF CHICKEN
TRADITIONAL GARNISH, YORKSHIRE
PUDDING, GRAVY

BRAISED CAULIFLOWER STEAK YORKSHIRE
PUDDING
VEGAN GRAVY

CHICKPEA, SPINACH AND SWEET POTATO
CURRY, STEAMED BASMATI RICE,
CHAPATTI BREAD & MADRAS OIL

FARMHOUSE SAUSAGES, MASH AND GRAVY,
WHOLEGRAIN MUSTARD MASH POTATO, RICH
PAN JUS, TENDER STEM BROCCOLI



APPLE AND CINNAMON CRUMBLE, SALTED
CARAMEL ICE CREAM, FRESH STRAWBERRY

CHOCOLATE AND COCONUT TART, DARK
CHOCOLATE, COCONUT GELATO

LEMON AND RASPBERRY PANNA COTTA,
RASPBERRY COULIS, MINT

PECAN, SALTED CARAMEL AND CHOCOLATE
BROWNIE, VANILLA ICE CREAM,
CHOCOLATE SAUCE

