

M E N U S

MEETINGS & PRIVATE DINING



SEATED A LA CARTE



STARTERS

- Cauliflower & Onion Soup, Comte cheese crouton (v)
- Smoked Salmon Mousse, pickled cucumber, keta caviar, toasted baguette
- Asparagus, pea & broad bean Salad, citrus vinaigrette (vg, gf)
- Lamb croquette, sauce paloise

MAINS

- Spinach & burrata ravioli, butter and sage (v)
- Chicken Paillard (gf)
- Veal escalope, artichokes, applewood cheese fondue (gf)
- Pan fried Hake, fennel puree, wild garlic and herb butter
- Miso Roasted Hispi Cabbage, Black turtle beans, smoky romesco (vg, gf)

Served with a selection of seasonal sides to share

DESSERTS

- Walnut Gateaux, coffee crème anglaise (v, gf)
- Yorkshire Rhubarb tart, orange Diplomate (v)
- Chocolate mousse, mango coulis, black sesame seed streusel (vg, gf)
- Selection of Seasonal Cheeses, quince jelly and seeded crackers

2 courses £53 | 3 courses £59

*Price per person based on parties minimum 10 people. For smaller groups extra costs may apply.

Pre-order required. Menu available on request. Please always inform of any allergies or intolerances before placing your order.
V - vegetarian / VG - vegan / GF - gluten free. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.
Discretionary service charge of 12.5% will be added to your bill.



· KAYA GREAT NORTHERN HOTEL ·

A MEMBER OF  KAYA
HOTELS & RESORTS

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