



PRIVATE DINING MENU

3 Courses Including Coffee ~ £29.95 Per Person

STARTERS

Leek & Potato Veloute

Chive Cream & Crispy Onion

Yorkshire Ham Hock Terrine

Piccalilli, Watercress & Sour Dough

Classic Prawn Cocktail

Paprika Marie Rose, Lemon & Brown Bread

Mozzarella & Roast Pepper Salad

Rocket, Croutons & Olives (V)

Smoked Salmon & Celeriac Remoulade

Capers & Brown Bread

MAIN COURSES

Grilled Barnsley Lamb Chop

Crushed Minted New Potato, Roasted Carrots & Redcurrant Jus

Roasted Chicken Supreme

Creamy Mashed Potato, Spring Greens & Forestière Sauce

Cajun Salmon Fillet

Sweet Potato Fries, Corn & Sour Cream

Wild Mushroom Ravioli

Girrolles, Sage & Parmesan Butter (V)

28 Day Dry Aged 8oz Sirloin Steak (Supplement £3)

Chunky Chips, Field Mushroom, Confit Tomato, Dressed Salad & Sauces Pepper

PUDDINGS

Sticky Toffee Pudding

Butterscotch Sauce, Vanilla Ice Cream

Mixed Berry Cheesecake

Pouring Cream

Warm Chocolate Fudge Cake

Vanilla Ice Cream

Glazed Lemon Tart

Raspberry Sorbet

Three Cheese Board

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.

The Oak Tree Inn 'Yorkshire Steakhouse & Grill' Raskelf Road, Helperby, YO61 2PH
enquiries@theoaktreehelperby.com T: 01423 789189