

Starter or

Main Oľ

Dessert

VG = Vegan / GF = Gluten Free Our menu for the evening is specially curated for the awards, showcasing locally sourced ingredients from the North Dietary requirements and allergies will be requested when menu selections are being gathered Drink information, including packages, will be supplied in the new year

#NPWAwards

Pressed Nidderdale Lamb Shoulder Hashbrown, Parmesan, Ascroft Beetroot Mayo Whipped Cream Cheese, Zed Blood Orange, Molyneux Chicory, Cultivated Herbs (VG / GF)

Sirloin of Saddleworth Beef, Beef Cheek Tart Tatin, Molyneux Greens, Roast Tarlton Carrot, Beaujolais Baharat Roasted and Smoked Preston Cauliflower, Pomegranate Cauliflower Couscous, Tahini Dressing, Tabouleh Garnish (VG / GF)

Iced Chocolate Parfait, Poached Rimington Blackberries, Pistachio Ice Cream (VG / GF)