



- Christmas Day -

Cream of New Potato Soup (v) (gf)

Mature cheddar & chive

Cantaloupe Melon (gf) (df)

Sliced Coppa ham, aged balsamic, olive oil, basil

Potted Prawn, Crab & Smoked Salmon (gfo)

Pickled cucumber, lemon & herb crème fraîche, toasted sour dough

Slow Cooked Beef & Roast Artichoke Croquette

Truffled celeriac puree, smoked bacon & caramelised onions

Grilled Goats Cheese (v) (gf)

Clementine, watercress, beetroot chutney, toasted hazelnuts, crispy onions

Roast Locally Reared Turkey (gfo)

Pigs in blankets, sage, onion & chestnut stuffing, roast gravy

Roast Dry Aged Sirloin of Local Beef – served Pink (gf)

Creamy mash, ox tail, thyme & red wine sauce

Grilled Fillet of Wild Seabass (gf)

Roast fennel, baby spinach, lobster cream sauce

Roast Boneless Saddle of Yorkshire Lamb

Stuffed with chorizo, caramelised onions & rosemary
carrot puree, pea, broad bean, mint & madeira sauce

Wild Mushroom Wellington (v)

Artichoke puree, roast celeriac & spinach

Traditional Christmas Pudding (gfo)

Creamy dark rum sauce

Glazed Vanilla Crème Brulee (gfo)

Stewed strawberries, homemade shortbread

Dark Chocolate & Almond Fondant

Dark chocolate sauce, vanilla ice cream

Vanilla Cheesecake

Clementine, raspberry sauce, toasted pistachio

Selection of Yorkshire Cheese & Biscuits (gfo)

Adults £110.00

Children under 12 £40.00

Children under 3 with our compliments

