

THREE-COURSES | £30 PER CHILD (UP TO 12 YEARS)

Tomato & Basil Soup (V, GFA)

Prawn Cocktail Baby Gem, Marie Rose, Brown Bread & Butter (GFA)

Ham Hock & Leek Terrine Chutney, Toasted Sourdough (GFA)

Sweet Potato & Spring Onion Pakoras Apple & Mint Chutney, Tamarind (PB)

Roast Turkey Pigs in Blankets, Stuffing, Roast Potatoes (GFA)

Pan Seared Cod Fillet Spinach, Creamed Potatoes, Lemon Butter (GF)

Root Vegetable & Cranberry Bake Vegan Gravy (PB)

Chicken & Tarragon Pie Chicken Gravy

All served with Vegetables & Potatoes

**Christmas Pudding** Homemade Custard

Warm Chocolate Cake Salted Caramel Fudge Sauce, Mulled Cherries, Caramel & Sea
Salt Ice Cream

A Selection of Fine Yorkshire Cheese

Crackers, Bramley Apple Chutney, Grapes & Celery (GFA)

Clementine Posset Orange Curd, Almond Biscuit (GF)

V - Vegetarian | GF - Gluten Free | GFA - Gluten Free Alternative Available

All our food is prepared to order, so we strive to satisfy all dietary requirements. Please inform one of our team of your specific allergy or dietary requirement when ordering. If you require more 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.