



CHRISTMAS DAY

FIVE-COURSES | £85 PER PERSON

WELCOME CANAPÉS & FIZZ

Celeriac & Hazelnut Soup Truffle Oil

Cheddar Cheese Twice Baked Soufflé Red Wine, Pear & Walnut Salad (V)

Citrus Cured Salmon Sweet Pickled Cucumber, Fennel, Whitby Crab, Avocado Puree (GF)

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

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

Butter & Sage Roast Turkey Pigs in Blankets, Chestnut Stuffing, Roast Gravy

Roast Fillet of Cod Crushed Potatoes, Samphire, Mussel & White Wine Butter Sauce (GF)

Duet of Beef Roast Sirloin, Beef Cheek Cottage Pie, Parsnip Puree,
Roast & Pickled Shallots, Chive Oil

Salt Baked Celeriac Wellington Wild Mushrooms, Sage,
Onion & Chestnut Puree, Puy Lentil Gravy (PB)

Luxury Fish Pie King Prawns, Salmon & Cod in a Shellfish Bisque,
finished with a Seared King Scallop (GF)

*All Served with family-sized portions of Roast Potatoes, Buttered Sprouts with
Chestnuts, Buttered Carrots & Sticky Red Cabbage*

Traditional Christmas Pudding Brandy Butter & Rum Sauce

Chocolate Mousse Cookie Crumb, Blood Orange & Chocolate Ice Cream, Candied Orange (PB)

A Selection of Fine Yorkshire Cheeses

Crackers, Chutney, Grapes & Celery (GFA)

Clementine Posset Orange Curd, Almond Biscuit (V)

Baileys Panna Cotta Mulled Cherries

Tea or Coffee with Mince Pies & Sweet Treats

V - Vegetarian | PB - Plant Based | 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.