CHRISTMAS DAY

FIVE-COURSES | £89.95 PER PERSON

Canapés & Fizz on Arrival

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Celeriac, Hazelnut & Truffle Soup | Sourdough Bread [PBA/GFA] (2,7,10,13)

Twice Baked Wensleydale Cheese Souffle | Wholegrain Mustard Cream, Tomato Relish (2,4,7,9,11,14)

Slow Braised Pork Bon Bon | Creamed Leeks, Wholegrain Mustard & Cider Jus (2,4,7,9,11,13,14)

Tomato & Basil Arancini | Wild Rocket, Vegan Parmesan, Romesco Sauce [PB] (2,9,10,11,13,14)

Beetroot Cured Salmon | Lemon Gel, Pickled Heritage Beets, Micro Cress [GF] (5,13,14)

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Butter & Sage Roasted Turkey | Roast Potatoes, Pigs in Blankets, Honey Roasted Carrots, Buttered Sprouts, Gravy [GF] (7,13)

Treacle Cured Beef | Truffle Creamed Potatoes, Baby Carrot, Roasted Shallot [GF] (7,13,14)

Pan Roasted Cod | Crushed New Potatoes, Cherry Tomato, Mussel & Cider Herb Broth, Samphire [GF] (5,7,8,13,14)

Heritage Beetroot Wellington | Duxelles, Spinach, Textures of Beetroot, Roasted New Potatoes, Vegan Jus [PB] (2,13,14)

Fish Pie | King Scallop, King Prawns, Salmon, Cod, Shellfish Bisque, Winter Greens (2,3,5,7,8,14)

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Traditional Christmas Pudding | Brandy Sauce [GFA] (2,7,14)

Spiced Pear Frangipane Tart | Chantilly Cream (2,4,7,10,13)

Dark Chocolate & Orange Delice | Cookie Crumb, Chocolate & Orange Ice Cream (2,4,7,13)

Yorkshire Cheese Board | Chutney, Crackers, Grapes, Celery [GFA] (2,7,13,14)

Black Forrest Cake | Cherry, Sweet Cream, Chocolate Cake [PB] (2,13,14)

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Tea or Coffee, Mince Pie & Sweet Treat

V - Vegetarian | PB - Plant Based | GFA - Gluten Free Alternative Available | VG - Vegan | DFA - Dairy 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 tables with 6 or more guests.