



STARTERS

Parsnip, Apple & Ginger Soup
Crispy bread roll

Home Cured Filey Gin & Beetroot Gravlax
Served on focaccia crostini, with a pickled cucumber and dill cream cheese

Christmas Bruschetta V

Toasted Bruschetta topped with a olive tapenade, served with caper berries, honey roasted figs and a mulled wine gel

Smoked Duck
Served with a cranberry and walnut salad, raspberry vinaigrette and Brussel sprout leaf

MAINS

Roast Turkey Breast

Pigs in blankets, chestnut & apricot stuffing, roast potatoes, honey glazed parsnip, yorkshire pudding & turkey gravy

Beef Brisket Braised in a 'Los Intocables' Black Malbec Served with a blue cheese mash, cherry vine tomatoes and a chocolate & red wine sauce

Pan Fried Sea Bass

Served with new potatoes, samphire and a sun dried tomato, butter and fish sauce

Baked Celeriac Rarebit V
Served on sourdough toast with a carrot and cashew nut puree

PUDDING

Christmas Pudding

Traditional christmas pudding served with Martell cognac sauce

Chocolate Bread & Butter Pudding

White chocolate & cranberry, orange suzette sauce and white chocolate ice cream

White Chocolate & Limoncello Mousse

White chocolate mousse, layered with a limoncello jelly accompany champagne sorbet

Trio of Yorkshire Cheeses
Served with chutney and crackers

Food Allergies & Intolerances: Information about allergenic ingredients for our menu options can be obtained by request from any member of staff. Dishes may include nuts which can cause anaphylactic shock.