

FESTIVE

CHICKEN LIVER PARFAIT

apple & pear chutney, toasted brioche

SEVERN & WYE SMOKED SALMON BLINI

chive & lemon crème fraîche

ROASTED BUTTERNUT SQUASH & PUMPKIN SOUP

toasted pumpkin seeds

PEAR, CHICORY & WALNUT SALAD

Yorkshire blue cheese, honey & mustard dressing

BALLOTINE OF YORKSHIRE TURKEY

chestnut & apricot stuffing, traditional accompaniments, thyme jus

SALT AGED COD

boulangere potato, brown shrimp, capers & red wine jus

BEEF BOURGUIGNON

creamed potato, salsify, Alsace bacon & confit garlic

PITIVIER OF ARTICHOKE

spinach, Yorkshire fettle, pickled cucumber & beetroot dressing

TRADITIONAL CHRISTMAS PUDDING

brandy cream

DARK CHOCOLATE DELICE

pear sorbet & honeycomb

BAKEWELL TART

cherry & kirsch ripple ice cream

STILTON WITH CRISP BREADS

quince and piccalilli

2 COURSES £20

3 COURSES £25

If you have an allergy or dietary requirement please keep us informed.

An optional service charge of 10% will be added to your bill and given to our food & beverage team. Thank you.