



# FESTIVE MENU

3 COURSES £30 | 2 COURSES £25

## CHICKEN LIVER & TRUFFLE PARFAIT

spiced plum chutney, toasted brioche

## SMOKED SALMON BLINI

crème fraîche, caviar

## SALAD OF HERITAGE TOMATO

beetroot, goats cheese

## BUTTERNUT SQUASH & SWEET POTATO SOUP

crème fraîche

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## BALLOTINE OF YORKSHIRE TURKEY

chestnut & apricot stuffing

## POACHED SALMON FILLET

chestnut crumb, champagne velouté

## SLOW COOKED BEEF SHOULDER

local beer glaze

## PITHIVIER OF ARTICHOKE

spinach, Harrogate blue, beetroot

*all entrees are served with goose fat potatoes  
and roasted seasonal vegetables*

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## TRADITIONAL CHRISTMAS PUDDING

brandy cream

## DARK CHOCOLATE & ORANGE DELICE

crème chantilly

## GLAZED LEMON TART

crème fraîche ice cream

## CONTINENTAL CHEESE SELECTION

chutney, quince jelly, crisp breads

*If you have an allergy or dietary requirement please keep us informed.  
A discretionary service charge of 10% will be added to your bill and given to our  
food & beverage team. Thank you.*