

FESTIVE MENU

2 COURSES £25 | 3 COURSES £30

WINTER SQUASH SOUP

Smoked Wenleydale and Chestnut Pesto

CHICKEN LIVER PARFAIT

Spiced Plum Chutney and Toasted Sourdough

SMOKED SALMON

Heritage Beetroot and Walnuts

CRISPY GOATS CHEESE

Cranberry, Pine Nuts and Frisee Leaf

ROAST TURKEY

Confit Leg and Pigs in Blankets

NORTH SEA TROUT

Lemon and Parsley Butter Sauce

SLOW COOKED BEEF CHEEK

Pearl Onions and Pancetta

CARAMELISED CAULIFLOWER

Yorkshire Cheddar Mornay

*All served with Herb Roasted Potatoes, Sprouts
and Honey Glazed Roots*

TRADITIONAL CHRISTMAS PUDDING

Brandy Custard

DARK CHOCOLATE DELICE

Peppermint Ice Cream

VANILLA PANNACOTTA

Red Berry Compote, Meringue

A SELECTION OF BRITISH CHEESE

Onion Chutney and Crackers

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.*