

FESTIVE MENU

2 COURSES £28 | 3 COURSES £33

WINTER SQUASH SOUP

Smoked Wensleydale & Chestnut Pesto

CHICKEN LIVER PARFAIT

Spiced Plum Chutney & Grilled Sourdough

OAK SMOKED SALMON

Heritage Beetroot & Walnuts

CRISPY GOATS CHEESE

Cranberry, Pine Nuts & Endives



ROAST TURKEY

Easingwold Pigs in Blankets

NORTH SEA TROUT

Lemon & Dill Butter Sauce

SLOW COOKED OX CHEEK

Pearl Onions & Smoked Pancetta

CARAMELISED CAULIFLOWER

Tunworth & Black Truffle

*All served with Roast Potatoes, Sprouts
& Honey Glazed Roots*



TRADITIONAL CHRISTMAS PUDDING

Brandy Custard

DARK CHOCOLATE DELICE

Peppermint Ice Cream

VANILLA PANNACOTTA

Red Berry Compote & Meringue

BRITISH CHEESE SELECTION

Chutney & 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.*