



YOUR HOME FOR CHRISTMAS CHEER

FESTIVE MENU

Available from 23rd November to 24th December

Excl. Sundays

Two-Courses £29 | Three-Courses £35

FREE BOTTLE OF
SILVER REIGN ENGLISH
SPARKLING WINE*
When you book your
Festive party by
31st October

Mount St John Spiced Squash & Coconut Soup | Garden herb focaccia,
flavoured butter [GFA]

Duck Liver & Orange Parfait | Frisée, burnt orange compote, smoked pancetta brioche

Wild Mushroom & Truffle Arancini | Watercress, sage & hazelnut pesto,
vegan parmesan [PB, GF]

Smoked Salmon & Cream Cheese Roulade | Parsley emulsion,
lemon & lime gin gel, croûtes[GFA]



Butter and Sage Roasted Turkey | Garlic & herb roast potatoes, pigs in blankets,
pork & sage stuffing, honey & thyme-roasted root vegetables, gravy

Festive Rump Steak | Parmesan creamed potato, spinach, thyme jus

Swap 10oz Rump Steak to 8oz fillet Steak £15 Supplement

Pan Roasted Seabass | Whitby crab & caramelised onion crushed potatoes,
white wine cream, parsley oil [GF]

Parsnip & Vegan Feta Tarte Tatin | Confit carrot & lentil ragù, charred hispi cabbage,
orange & rosemary reduction [PB, GFA]

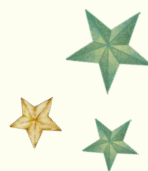


Traditional Christmas Pudding | Spiced rum custard, redcurrant compote [GFA]

Mount St John Apple Sponge | Roasted white chocolate crémeux,
cinnamon crumble, pickled apple [GF]

Tonka Bean Crème Brûlée | Roasted pear compote, pickled blackberries,
ginger & oat tuile [PB, GF]

Shepherds Purse Yorkshire Blue | Parsnip & carrot loaf, truf
fle honey, toasted seed cracker



V - Vegetarian | PB - Plant Based | GFA - Gluten Free Alternative Available | VG - Vegan | DFA - Dairy Free Alternative Available
All our food is prepared to order, so we strive to satisfy all dietary requirements. Please inform one of our team of your specific allergy or dietary requirement
when ordering. If you require more information about any ingredients or allergens in our dishes, please ask a member of our team.
A discretionary 10% service charge will be added to all tables.

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CHRISTMAS DAY

Six-Courses | £140 per person

Amuse-bouche & a glass of Silver Reign Brut NV English Sparkling Wine on arrival



Roasted Parsnip & Coriander Velouté | Celeriac bhaji, whipped cumin butter, charred garden herb focaccia [PB, GFA]

Duck Liver & Orange Parfait | Frisée, confit duck bonbon, burnt orange compote, smoked pancetta brioche

Black Truffle & Mushroom Ravioli | Sage & white wine cream, pickled mushrooms, crispy shallots, parmesan [PB]

Ginger & Lime-Cured Sea Trout | Pickled cucumber, basil emulsion, shiso, sesame tuile [GF]

Cider-Glazed Pork Cheek | Creamed savoy cabbage, granny smith apple, crackling, mustard seeds [GF]



Butter & Sage Roasted Turkey | Garlic & herb roast potatoes, pigs in blankets, pork & sage stuffing, honey & thyme-roasted root vegetables, gravy [GF]

Treacle Cured Fillet of Beef | Truffle creamed potato, cavolo nero, roasted shallot, thyme jus [GF]

Pan Roasted Cod Loin | Whitby crab & caramelised onion crushed potatoes, white wine cream, parsley oil, pickled baby onions, crab tuile [GF]

Salt-Baked Beetroot Wellington | Spinach, mushroom duxelles, rosemary parmentier potatoes, onion gravy [PB, GFA]



Lemon & Lime Interlude

Lemon & Lime Granita | Vanilla meringue [GF, PBA]

Traditional Christmas Pudding | Spiced rum custard, redcurrant compote [GFA]

Trio of Desserts | Cinnamon rice pudding crème brûlée, berry & gingerbread trifle, lemon curd sponge [PB, GF]

White Chocolate & Blood Orange Cheesecake | Candied orange, white chocolate & macadamia tuile, mango sorbet

The Carpenters Arms Black Forest "Alaska" | Glazed cherry parfait, dark chocolate sponge, kirsch jelly, vanilla meringue, cherry, almond nougatine [GF]

Trio of Yorkshire Cheeses | Grapes, celery, Yorkshire chutney, seed crackers, parsnip & carrot loaf [GFA]



Tea or Coffee, Chocolate Bonbons & Mince Pie [GFA, PBA]

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CHILDREN'S CHRISTMAS DAY

£65 Per child
(up to 12 years)



Roasted Tomato & Basil Soup | Brown bread & butter [PBA/GFA]

Prawn Cocktail | Baby gem, Marie Rose sauce [GFA]

Chicken Goujons | Salad leaves, lemon mayonnaise [GF]



Butter & Sage Roast Turkey | Garlic & herb roast potatoes, pigs in blankets, pork & sage stuffing, honey & thyme-roasted root vegetables, gravy [GF]

Pan-Roasted Cod Fillet | Creamed potatoes, spinach, lemon butter [GF]

Mushroom, Sweet Potato & Cranberry Pithivier | Kale, onion gravy [PB, GFA]



White Chocolate & Vanilla Cheesecake | Orange gel, chocolate ice cream [GFA]

Double Chocolate Brownie | Chocolate sauce, vanilla ice cream

Christmas Ice Cream Sundae | Raspberry sorbet, chantilly cream, berry compote, gingerbread crumb [GF, PBA]

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