



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 HOUSE FIZZ*
When you book
your Festive party
by 31st October

Kitchen Garden Pumpkin & Squash Velouté

Spiced with ginger, served with Yorkshire crème fraîche, toasted pumpkin seeds & crispy sage
Warm sourdough bread & salted butter [PBA/GFA]

Slow Braised Ham Hock Terrine

Garnished with celeriac remoulade & toasted sourdough

Bloody Mary Prawns

Atlantic baby prawns dressed in a Bloody Mary sauce, smashed coriander & lime avocado,
on toasted focaccia [GFA]



Butter & Sage Roasted Turkey

Roast potatoes, pigs in blankets, roasted carrot & parsnip,
buttered sprouts & seasonal greens, proper gravy [GF]

8oz Rump Steak

Buttered new potatoes, wilted spinach, roasted carrot & garlic & herb butter [GF]

Add King Prawns £5

Roasted Butternut Gnocchi

Roasted butternut, wilted spinach, toasted pumpkin seeds
& crumbled Shepherds Purse Harrogate Blue cheese [PBA]



Dark Chocolate Orange Mousse

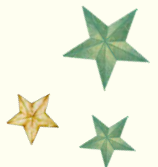
Rich chocolate mousse with a hint of orange, Chantilly cream,
charred orange segment & salted caramel ice cream [PB]

Festive Crumble

Warm seasonal fruit topped with a buttery crumble topping,
served with vanilla custard or ice cream [GF]

Traditional Christmas Pudding

Served with brandy sauce



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

Five-Courses | £100 per person

Glass of House Fizz & Amuse Bouche on Arrival



Chestnut, Wild Mushroom & Truffle Soup | Warm sourdough bread & salted butter [PBA/GFA]

Duck Liver & Orange Parfait | Roasted hazelnuts, toasted brioche & fig chutney

Truffle Arancini | Garlic aioli, dressed wild rocket & shaved parmesan [PBA]

Bloody Mary King Prawns | King prawns dressed in a Bloody Mary sauce, smashed coriander & lime avocado, on toasted focaccia [GFA]



Butter & Sage Roasted Turkey | Roast potatoes, pigs in blankets, roasted carrot & parsnip, buttered sprouts & seasonal greens, proper gravy [GF]

Treacle Cured Fillet Steak | Creamed potatoes, caramelised shallot, wilted spinach, roast carrot & beef jus [GF]

Pan Roasted Cod Loin | Creamed potatoes, wilted spinach, mussels cream sauce [GF]

Salt Baked Beetroot Wellington | Baked beetroot with chestnut mushrooms, wrapped in golden puff pastry, served with spinach purée & vegan red wine jus [PB]



Traditional Christmas Pudding | Served with brandy sauce

Yorkshire Cheese Board | Orchard apple chutney, crackers, celery sticks & grapes

Black Forest Gateau | Chantilly cream, spiced cherry compote, chocolate crumb [PB]

Vanilla and Mulled Berry Panna Cotta | Mulled berry compote, cinnamon shortbread biscuits



**Mini Mince Pie, Salted Caramel Profiterole, Macaron, Mini Brownie
with Tea & Coffee**

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CHILDREN'S CHRISTMAS DAY

£55 Per child
(up to 12 years)



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

Prawn Cocktail | Baby gem, Marie Rose, brown bread & butter [GFA]

Slow Braised Ham Hock Terrine | Chutney & toasted sourdough

Crudités | Carrot, cucumber, bell pepper & celery sticks with hummus [GF]



Butter & Sage Roast Turkey | Roast potatoes, pigs in blankets, roasted carrot & parsnip, buttered sprouts & seasonal greens, proper gravy [GF]

Pan Seared Cod Fillet | Creamed potatoes, wilted spinach, lemon butter sauce [GF]

4oz Rump Steak | Buttered new potatoes, wilted spinach, roast carrot, garlic & herb butter [GF]

Roasted Butternut Risotto | Crispy sage, toasted pumpkin seeds [GF]



Traditional Christmas Pudding | Served with vanilla custard

Warm Chocolate Cake | Chocolate sauce, vanilla ice cream

Vanilla and Mulled Berry Panna Cotta | Mulled berry compote, cinnamon shortbread biscuits

Festive Crumble | Warm seasonal fruit topped with a buttery crumble, served with vanilla custard or ice cream [GF]

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