

FESTIVE MENU

£29 - Two Courses / £35 - Three Courses

Available from 23rd November to 24th of December

Not served on Sundays

ON ARRIVAL

(Optional) A glass of Silverhand Silver Reign English Sparkling Wine (£9.95)

TO START

Kitchen garden pumpkin & squash velouté, warming ginger, Yorkshire crème fraîche, toasted seeds and sage butter

Ham hock terrine, celeriac remoulade

Prawns on The Stray, Atlantic baby prawns dressed in a Bloody Mary sauce, smashed coriander & lime avocado, on toasted garden herb focaccia

Tomato & basil arancini, wild rocket, vegan parmesan, romesco sauce

MAIN

Butter and sage roasted turkey, roast potatoes, pigs in blankets, roast vegetables, buttered greens, gravy [GF]

Festive rump steak, Roma tomato confit, watercress salad, with a choice of fries, triple-cooked chips, or creamed potatoes [GF]

Upgrade 10oz Rump Steak to 8oz fillet Steak (£15 Supplement)

Pan roasted seabass, creamed potatoes, spinach, mussel cream sauce [GF]

Salt baked beetroot wellington, truffle, mushroom duxelles, Jerusalem artichoke purée and Madeira sauce [PB]

DESSERT

Traditional Christmas pudding with brandy sauce [GFA]

Chocolate coffee mousse served alongside chocolate ice cream [PB]

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

Yorkshire cheese board, chutney, crackers and celery

Petits fours

V - Vegetarian | PB - Plant Based | GFA - Gluten Free Alternative Available | 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.

CHRISTMAS DAY MENU

£150 per person - Six Courses

ON ARRIVAL

Amuse Bouche served with a glass of Silver Reign Brut NV English Sparkling Wine

TO START

Roasted chestnut & wild mushroom cappuccino soup, sourdough bread, truffle butter
[PBA/GFA]

Lobster & prawns on The Stray, lobster & Atlantic baby prawns dressed in a Bloody Mary sauce, smashed coriander & lime avocado, on toasted focaccia

Truffle and wild mushroom ravioli [V]

Duck liver parfait, chutney & brioche [GF]

Tomato and basil arancini, wild rocket, vegan parmesan, romesco sauce [GF/PB]

MAIN

Butter & sage roasted turkey, roast potatoes, pigs in blankets, sage & pork stuffing, roast vegetables, buttered greens, gravy [GF]

Treacle cured fillet of beef, truffle creamed potatoes, roasted shallot, jus [GF]

Pan roasted cod loin, creamed potatoes, spinach, mussels cream sauce [GF]

Salt baked beetroot wellington, truffle, mushroom duxelles, Jerusalem artichoke purée and Madeira sauce [PB]

DESSERT

Traditional Christmas pudding, brandy sauce

White chocolate and blood orange cheesecake, candied orange, orange gel, lemon sorbet

Chocolate tart, dulce de leche & raspberry

Black forest cake, cherry compote, sweet cream [PB]

Vanilla panna cotta, mulled mixed berries, cinnamon shortbread

CHEESE

Sharing Yorkshire cheese board, chutney, crackers, celery

PETITS FOURS

Coffee, mince pies and petits fours

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CHRISTMAS DAY CHILDREN'S MENU

£60 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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NEW YEAR'S EVE MENU

£90 per person - Three Courses



ON ARRIVAL

Canapés served with a glass of Silver Reign Brut NV English sparkling wine [GFA]

TO START

Roasted pumpkin & squash velouté, warming ginger, Yorkshire crème fraîche, toasted seeds and sage butter [GFA/PBA]

Roasted king scallops, pressed pork belly, creamed leeks [GF]

Slow braised pork cheeks, spiced apple compote, crispy kale, jus [GF]

Honey & garlic roasted cauliflower, spicy sake dipping sauce [PB]

MAIN

Treacle cured fillet of beef, dauphinoise potatoes, celeriac purée, roast shallot, jus [GF]

Roasted duck breast, dauphinoise potatoes, honey roasted heritage carrots, blackberry & sloe gin jus [GF]

Roasted monkfish, ginger & chilli tomato sauce, parmentier potatoes [GF]

Beetroot wellington, truffle, mushroom duxelles, Jerusalem artichoke purée and Madeira sauce [PB]

DESSERT

Champagne and raspberry jelly, popping candy ice cream [GF]

Chocolate coffee mousse, chocolate ice cream [GF/PB]

Winter berry pavlova, meringue, cream & seasonal berries [GF]

Selection of fine Yorkshire cheeses, chutney, crackers, celery [GFA]

Guests are invited to join us for a Silver Reign Brut NV English sparkling wine toast at midnight

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