

Available from
20th November

FESTIVE MENU

THREE COURSES - £32PP, TWO COURSES - £27PP
TUESDAY - THURSDAY: 3 COURSES - £25PP, 2 COURSES - £20PP

STARTERS

WILD MUSHROOM AND CELERIAC SOUP *VG with crusty cob*

SALMON GRAVLAX *with rye bread and crème fraîche*

HERB CRUSTED BRIE WEDGES *V with red onion and cranberry jam*

BEETROOT, FETA AND WATERCRESS TART *VG with horseradish dressing*

CHICKEN LIVER AND MARSALA PARFAIT *with toasted brioche and a festive chutney*

MAINS

100Z DRY AGED SIRLOIN *with bearnaise sauce and grill garnish (£5 Supplement)*

PAN SEARED SEABASS FILLET *with charred broccoli and new potatoes with Salsa Verde*

CHRISTMAS ROASTS: *All the below served with roast potatoes, spiced red cabbage, brussels sprouts, chantenay carrots and maple glazed parsnips*

YORKSHIRE TEA BRINED TURKEY CROWN *with sage and onion stuffing and pigs in blankets*

PORK BELLY *with scrumpy cider glaze and crackling*

SPINACH, FETA AND POMEGRANATE PARCEL *VG*

CAMEMBERT, CHESTNUT AND RED CURRENT LOAF *V*

TURKEY, HAM AND CRANBERRY PIE *topped with a pig in blanket*

DESSERTS

LUXURY CHRISTMAS PUDDING *with rum sauce VG*

DARK CHOCOLATE MOUSSE *with Morrello cherry compote V*

POACHED CONFERENCE PEAR *with vanilla ice cream
and an almond crumble VG*

CHRISTMAS CAKE *with Wensleydale and Stilton V*

WHITE CHOCOLATE AND RASPBERRY CHEESECAKE *with pouring cream V*

V Vegetarian, VG Vegetarian option available, VG Vegan, VGO Vegan option available

All allergens

