

Christmas Menu

Served from 17th November to 31st December

2 courses £24.95 / 3 courses £28.00

(GF and VE options available on request)

Starters

Roasted parsnip and apple soup, crusty bread and butter GF, VE, V
Wensleydale cheese, tomato and spinach tart served with mixed leaf salad and a
cranberry and red onion compote V

Smoked salmon, prawn, dill and lemon cream cheese roulade, served with mixed leaf
salad, brown bread and butter GF

Game and pistachio terrine wrapped in smoked bacon, served with an apple and fig
chutney, warm toast GF

Turkey and cranberry spring rolls served with mixed leaf salad and a sweet chilli sauce

Mains (all served with seasonal vegetables)

Local sourced roast turkey crown, pigs in blankets, stuffing, roast and mashed potatoes
then finished with a rich turkey gravy GF

Roast sirloin of beef(pink) served with Yorkshire pudding, roast and mashed potatoes
finished with a rich marrow and meat gravy

Herb crusted cod loin served with crushed new potatoes, a tomato and basil sauce, GF
Wild mushroom, walnut and spinach parcel served with sautéed new potato and a red
wine sauce V VE GF

Local sources pheasant breast stuffed with pickled walnuts and sage then wrapped
with smoked bacon, served on a bed of wholegrain mustard mash and finished with a
whisky sauce GF

Sweets

Traditional Christmas pudding and brandy sauce GF

Dark chocolate and Malibu truffle cake served with chocolate and coconut ice cream

Lemon and raspberry Eton mess GF VE

White chocolate and Bailey's cheesecake topped with a berry compote GF

Sticky figgy pudding, dark toffee sauce GF