



Christmas MENU

STARTERS

LIGHTLY SPICED SWEET POTATO & BUTTERNUT SQUASH SOUP,
WARM BREAD & BUTTER (GF,VE)

DUCK, ORANGE & THYME PARFAIT,
RED ONION JAM, MIXED LEAF SALAD & CRUSTY BREAD (GF)

WENSLEYDALE, FIG & RED ONION TART,
MIXED LEAF SALAD, BALSAMIC VINEGAR & RED WINE GLAZE

SMOKED SALMON & PRAWN SALAD,
DILL & LEMON MAYO (GF)

DUCK & TURKEY SPRING ROLLS,
HOISIN DIP AND SALAD

MAINS

LOCAL SOURCED ROAST TURKEY CROWN,
PIGS IN BLANKETS, STUFFING, ROAST & MASHED POTATOES WITH RICH TURKEY GRAVY (GF)

ROAST SIRLOIN OF BEEF (served pink),
YORKSHIRE PUDDING, ROAST & MASHED POTATOES WITH RICH MARROW GRAVY (GF)

LOCAL SOURCED PHEASANT BREAST
STUFFED WITH APPLE & WALNUT, WRAPPED IN SMOKED BACON,
WHOLEGRAIN MUSTARD MASH & WHISKEY CREAM SAUCE (GF)

PAN FRIED SEA BASS FILLET,
CRUSHED NEW POTATOES, LEMON, PARSLEY, WHITE WINE & CREAM SAUCE (GF)

WILD MUSHROOM, PINE NUT & SPINACH TART,
SAUTÉED POTATOES & RED WINE SAUCE (GF,VE)

ALL SERVED WITH SEASONAL VEGETABLES

DESSERTS

TRADITIONAL CHRISTMAS PUDDING,
WITH BRANDY SAUCE (GF,VE)

BAILEYS BRIOCHE BREAD & BUTTER PUDDING,
WITH BAILEYS CUSTARD

DARK CHOCOLATE & TIA MARIA POT,
WITH A COFFEE INFUSED BISCUIT (GF)

VANILLA PANNA COTTA,
WITH BLACK BERRY COMPOTE & A BRANDY SNAP BASKET

RASPBERRY & LEMON ETON MESS
(GF,VE)

2 COURSES £26.95 | 3 COURSES £29.95
(GLUTEN FREE & VEGAN OPTIONS AVAILABLE ON REQUEST)