

Happy & Bright

Christmas Day

Cooking times: midday - 4pm

Glass of prosecco on arrival

Starters

Cauliflower and Yorkshire cheddar soup, mini savoury scone

Smoked salmon, crème fraiche and chive tartlet, black pepper hollandaise

Scullery arancini – mozzarella stuffed mushroom risotto balls, herb tomato sauce, rocket

Smoked haddock, dill and chive fishcakes, lemon butter sauce

Chicken liver parfait, onion marmalade, toasted sourdough

Twice baked brie soufflé, cranberry and port reduction, dressed leaves

Mains

Roast free range farm turkey, roast potatoes, spiced red cabbage, stuffing,
pig in blanket, herb roast root vegetables, winter greens, mash

Salmon fillet, roasted new potatoes, chantenay carrots, winter greens,
sauce of dill, lemon, white wine and turmeric

Sweet potato, spinach, goat's cheese and walnut wellington,
seasonal vegetables, mushroom sauce

Cabernet braised ox cheek, rosemary dumplings, buttered brussel tops

Slow braised steak and ale pie, chive mash, seasonal vegetables

Panko coated tenderised free range chicken breast stuffed with ricotta, spinach and mushroom,
sundried tomato pesto, hasselback potatoes, tenderstem broccoli

Roast sirloin of Hinchliffe's farm beef, mustard sauce, Yorkshire pudding, horseradish mash,
roasted root vegetables, roast potatoes, pan gravy

Desserts

Traditional Christmas pudding, cream or custard

Rhubarb posset, white chocolate, ginger biscuit

Coffee marscapone cheesecake, candied walnuts, chocolate cream

Apple and plum flapjack crumble, cream or custard

Smoked applewood, Yorkshire blue, apple and cider brandy relish, Peter's Yard crackers

£80 per person

Vegan options available upon request
A discretionary 12.5% service charge will be added to your bill
to ensure our staff have a Merry Christmas too



