

Happy & Bright

Christmas Day

Glass of prosecco on arrival

Starters

Cauliflower and Yorkshire cheddar soup, cheese and herb savoury scone (GFO)

Smoked haddock and chive fishcakes, lemon hollandaise

Scullery meatballs: local farm beef and pork meatballs, rich tomato sauce (GF)

Chicken liver and wild mushroom terrine, red onion chutney, toasted sourdough (GFO)

Sharing dippy cheese: baked camembert for two to share, onion chutney, celery, sourdough (GFO)

Chive and crème fraiche tartlet, smoked salmon slices, dill sauce

Mixed mushroom risotto, parmesan, rocket (GF, VGO)

Mains

Roast free range turkey, roast potatoes, spiced red cabbage, sage and onion stuffing, pig in blanket, roast root vegetables, winter greens, mash, pan gravy (GFO)

Salmon en croute, roast potatoes, winter greens, parsley sauce (GFO)

Sweet potato, spinach, goat's cheese and walnut wellington, winter greens, mushroom sauce (VGO)

Five hour braised lamb shoulder, venison and merlot stew, Yorkshire cheddar mash, winter greens (GF)

Scullery signature pie: slow braised steak and Magic Rock ale pie, chive mash, green beans, gravy

Fish pie topped with chive and crème fraiche smashed new potatoes, winter greens (GF)

Roast Sirloin of beef, mustard sauce, roast potatoes, Yorkshire pudding, roast root vegetables, winter greens, mash, pan gravy (GFO)

Roast butternut squash stuffed with vegetable rice, griddled halloumi, green vegetables (GF, VGO)

Desserts

Traditional Christmas pudding, brandy sauce (VGO, GFO)

Lemon posset, mulled wine and berry compote, festive gingerbread (GFO)

Chocolate mascarpone cheesecake, orange cream, Terry's wedges, vanilla ice cream, popping candy (GFO, VGO)

Apple and blackberry flapjack crumble, custard

Stem ginger pudding, pouring cream

Trio of local cheese, apple and cider brandy relish, Peter's Yard crackers

£90 per person (under 12's £45)

GF – gluten free, GFO – gluten free option available, VGO – vegan option available

A discretionary 10% service charge will be added to your bill. All proceeds go to our wonderful team!



