



## Christmas Day

Glass of prosecco on arrival

### Starters

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

Crispy coated warm goat cheese, beetroot, celery, walnut and rocket salad, Dijon dressing (GFO, VGO)

Chicken liver parfait, balsamic onion confit, toasted sourdough (GFO)

Smoked salmon slices, capers, pickled fennel, buttered brown bread (GFO)

### A little cleanser

Duo of sorbet: raspberry and champagne

### Mains

Roast free range turkey, roast potatoes, sage and onion stuffing, pig in blanket, herb roasted root vegetables, winter greens, creamy mash, pan gravy (GFO, VGO nut roast)

Scullery signature pie: slow braised steak and Three Fiend's ale pie, chive mash, green beans

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

Pan fried fillet of cod, potato rosti, prawn and brandy cream sauce, seasonal greens (GF)

Mixed lentil and vegetable cottage pie, new potato and chive topping, seasonal greens (GF, VGO)

### Desserts

Traditional Christmas pudding, brandy sauce (VGO, GFO)

Apple and blackberry crumble, custard (GFO, VGO)

Almond panna cotta, cherry compote, Florentine biscuit (GF)

Baileys cheesecake, chocolate cream, smashed hazelnuts

Warm chocolate fondant, salted caramel ice cream, pecan pieces

Holmfirth Cheese Shop Trio: red, blue and white cheeses, onion chutney, crackers (GFO)

### Food pre orders required by 18th December

**£100 per person (£55 under 12's)**

GF – Gluten Free GFO – Gluten Free Option Available VGO – Vegan Option Available

*A discretionary 10% service charge will be added to your bill*



