



Christmas Fayre

Starters

- Leek and potato soup, cheese and herb savoury scone (VGO, GFO)
- Chicken liver parfait, balsamic onion confit, toasted sourdough (GFO)
- Crispy coated warm goat cheese, dressed leaves, pickled beetroot (GFO)
- Smoked haddock and chive fishcakes, lemon caper mayo (GFO)
- Duck spring rolls, sweet chilli dipping sauce (VGO)

Mains

- Roast free range turkey, roast potatoes, herb roasted root vegetables, mash, winter greens, sage and onion stuffing, pig in blanket, pan gravy (GFO) (VGO nut roast)
- 8oz Rump steak, chips, onions rings, tomato, mushrooms, peppercorn sauce (GFO) (+£3 supplement)
- Free range chicken breast, Yorkshire cheddar, leek and mustard sauce, creamy mash, seasonal greens (GF) (Halal)
- Mixed lentil and vegetable cottage pie, crushed new potato and chive topping, seasonal greens (GF, VGO)
- Pan fried fillet of salmon, saute new potatoes, seasonal greens, watercress sauce (GF)

Desserts

- Traditional Christmas pudding, brandy sauce (GFO, VGO)
- Apple and blackberry crumble, custard (GFO, VGO)
- Almond panna cotta, cherry compote, Florentine biscuit (GF)
- Baileys cheesecake, chocolate cream, crushed hazelnuts
- Holmfirth Cheese Shop Trio: Red, white and blue cheeses, chutney, crackers (GFO) (+£4 supplement)

2 courses £25 / 3 Courses £30

*Parties of more than 8 guests: We require a food pre order one week prior to your booking
Please inform us of any allergens or dietary requirements*

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



