



Christmas Day

Served 12 noon – 4pm

Adults: £69.95pp/Children: £34.95pp (50% non-refundable deposit upon booking)



A glass of fizz on arrival...



To Nibble

Arms bread and dipping oils, pear and Yorkshire blue skewers, ham hock and stem ginger thins (GFA)

To start

Roasted chestnut and mushroom soup finished with a black pepper and lemon scented crème fraiche (V)(N)(GFA)

Pan seared black tiger prawns served with local black pudding, mushy pea bon bons, crisp bread and butter, sweet potato puree and coronation sauce

Mulled spiced confit venison, carrot and beetroot 'cracker' served with an orange, chicory and fennel salad and lemon dipping sauce

Duo of salmon terrine; roasted salmon, ricotta and dill wrapped in traditional smoked salmon served with charred scallions, crisp leaf salad, pickled cucumber, horseradish and saffron panna cotta, lemon and melba toast (GFA)

Crispy shredded 'Wensleydale' ham hock and garden pea croquettes served with a 'Duke of Wellington' Yorkshire blue cheese fondue, pease pudding and a quails egg salad

The main event

Butter basted roasted breast of turkey and confit leg served with roasties, mashed potatoes, roasted parsnips, bread sauce, Yorkshire pudding, pan gravy and seasonal vegetables (GFA)

Lemon, herb and parmesan crusted monkfish served on a smoked pancetta, radicchio and chestnut risotto cake with sautéed marsh samphire and a crab bisque sauce

Field mushroom, spinach and Yorkshire 'Stottie' camembert wellington served on neep and tattie mash with sautéed savoy and leeks, blistered cherry tomatoes and a puy lentil, hazelnut and madeira wine sauce (N)

Pan roasted breast and confit leg of Gressingham duck served on dauphinoise potatoes with roasted baby carrots and leeks and a port, redcurrant and thyme jus (GF)

Pan roasted fillet of chalk stream trout served on parmesan and truffle mashed potatoes with roasted green beans, cherry tomatoes, olives and anchovies, spinach and a Bloody Mary dressing (GF)

Pudding

Toasted pecan and salted caramel meringue roulade served with mandarin segments and milk chocolate and orange sauce (GF)

Traditional Christmas pudding served with vanilla bean and 'Remy VSOP' brandy cream sauce garnished with grilled fig and berry compot

White chocolate, candied apricot and stem ginger bread and butter pudding with vanilla, honey and cinnamon custard

Egg Nog crème brulee served with Winter berries and a pistachio and rosemary scented biscotti

Baked Yorkshire 'Flat Capper' brie topped with roasted blackberries, candied walnuts and pecans and accompanied with celery and crackers