



# Christmas

## Menu

### Starter

**Cream of cauliflower & Wensleydale cheese soup (v) (gf/ve op)**  
Chive oil, granary croutons

**Smoked chicken & crispy pancetta salad (gf op)**  
Baby leaf, snow peas, radish, spiced raspberry dressing

**Sea trout, tiger prawn & asparagus terrine (gf)**  
Saffron & lime cream, dill oil, endive, micro leaf

### Main course

from the carvery



**Roast sirloin of dry aged British beef**  
**Yorkshire's own pudding, rich beef gravy**

**Butter roasted turkey breast**

**Chestnut stuffing, pigs in blankets**

**Marmalade glazed gammon loin**

**Stewed apple**

**Baked vegetable & lentil loaf (v/gf)**



**Caramelised shallots & peppers, vegetarian gravy**

**Pan roasted halibut fillet**

**Garlic steamed mussels, Anna potato, wilted spinach,  
tomato & chervil butter sauce**

(v) - vegetarian | (ve op) - vegan option | (gf) - gluten free



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### Dessert

**Traditional Christmas plum pudding (ve/gf op)**  
Brandy & double cream sauce, plum compote

### Trio of desserts

White chocolate & caramelised pear cup, hazelnut Tiramisu  
with espresso Anglaise, Morello cherry sorbet & compote

**Selection of Yorkshire & British farmhouse cheese (gf op)**

Fruit chutney, celery, water biscuits

Tea / coffee & mince pies



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