



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

Cod & salmon en crouete

Watercress cream sauce

Baked vegetable & lentil loaf (v/gf)

Caramelised shallots & peppers, vegetarian gravy



(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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