

Festive Menu

Christmas 2018

To begin

Cauliflower cheese soup, baked camembert croute, thyme truffle oil.

or

North Atlantic prawn and locally smoked salmon cocktail, seaweed butter granary,
Bloody Marie rose sauce.

or

Yorkshire game terrine, sourdough crisp, festive remoulade.

Followed by

Butter roast turkey, sausage & sage stuffing, honey glazed parsnips & carrots,
pigs in blankets, goose fat roast potatoes, pancetta sprouts, port & poultry gravy.

or

Chestnut pesto rigatoni, sprout tops, cream & Yorkshire blue.

or

Hot smoked salmon, dill butter, roast baby potatoes, mustard vinaigrette.

Dessert

Chocolate orange torte, white chocolate ice cream, burnt clementine, brandy snap crumble.

or

Sticky toffee pudding, spiced rum toffee sauce, vanilla ice cream.

or

Stilton & Abbots gold cheddar, oatcakes.

£29 per head

including a complimentary glass of Champagne.

December 7th onwards.