It's beginning to look a lot like...

CHRISTMAS DAY

5 COURSES | £90 PER PERSON

Welcome Fizz & Canapés

Spiced Parsnip Soup Chive Oil @ 🏈

Smoked Salmon Sweet Pickled Cucumber, Radish, Lime Crème Fraiche @

Ham Hock & Leek Terrine Sticky Fig Chutney, Toasted Sourdough @

Sweet Potato & Spring Onion Pakoras Tamarind Chutney **?**

Butter & Sage Roast Turkey

Pigs in Blankets, Chestnut Stuffing & Roast Gravy

Roast Fillet Of Cod Crushed Potatoes, Samphire, Mussel & White Wine Butter Sauce (F)

Duet Of Beef Roast Sirloin, Beef Cheek Cottage Pie, Parsnip Puree, Roast and Pickled Shallots, Chive Oil

Salt Baked Celeriac Wellington Wild Mushrooms, Sage, Onion & Chestnut Puree, Puy Lentil Gravy 🕜

Luxury Fish Pie King Prawns, Salmon & Cod in a Shellfish Bisque, finished with a Seared King Scallop (#)

All served with family sized portions of Roast Potatoes, Buttered Sprouts with Chestnuts, Buttered Carrots & Sticky Red Cabbage

Traditional Christmas Pudding Brandy Butter & Rum Sauce @

Warm Chocolate Cake Salted Caramel Fudge Sauce, Mulled Cherries, Caramel & Sea Salt Ice Cream (6)

A Selection of Fine Yorkshire Cheeses

Crackers, Bramley Apple Chutney, Grapes & Celery @

Clementine Posset Orange Curd, Almond Biscuit

Baileys Panna Cotta Chocolate Sauce & Hazelnut Shortbread 🏵

Tea or Coffee With Mince Pies & Sweet Treats

All our food is prepared to order so we strive to satisfy all dietary requirements. GF - represents dishes that are clear of gluten. Please inform one of our team of your specific allergy or dietary requirement when ordering. We do use gluten products in our kitchen, so although we do take great care to bring you gluten free dishes, we cannot guarantee dishes are 100% gluten free. We cannot guarantee any of our dishes to be 100% allergen free. If you require more information about any ingredients or allergens in our dishes, please ask a member of our team. A discretionary 10% service charge will be added to all tables of 8 or more.