



# FESTIVE PARTY MENU

TWO-COURSES £ 28 | THREE-COURSES £ 35

25th November to  
24th December

**Cider & Onion Soup** | Crispy Onion, Sourdough Bread [PB/GFA/DF] (1,2,13)

**Smoked Mackerel Pate** | Dill Pickled Cucumber, Toasted Sourdough [GF] (2,5,7,14)

**Twice Baked Wensleydale Cheese Souffle** | Red Wine Poached Pear Salad (2,4,7,9,11,14)

**Chicken & Black Pudding Terrine** | Piccalilli [DF] (2,9,11,13,14)



**Butter & Sage Roasted Turkey** | Roast Potatoes, Pigs in Blankets, Honey Roasted Carrots, Buttered Greens, Gravy [GF/DFA] (7,13)

**Slow Braised Beef Shin** | Truffle Creamed Potatoes, Baby Carrot, Roasted Shallot, Jus [GF] (7,13,14)

**Pan Roasted Seabass** | Crushed New Potatoes, Cherry Tomato, Mussel & Cider Herb Broth, Samphire [GF] (5,7,8,13,14)

**Mushroom, Walnut & Cranberry Pithivier** | Vegan Jus, Spinach [PB] (2,10,13)



**Traditional Christmas Pudding** | Brandy Sauce [GFA] (2,7,14)

**Dark Chocolate Tart** | Dulce de leche, Raspberry (2,4,7)

**Yorkshire Cheese Board** | Chutney, Crackers, Grapes, Celery [GFA] (1,2,7,13,14)

**Black Forrest Gateau** | Cherry, Sweet Cream [PB] (2,13,14)

