

CHRISTMAS DINNER MENU

Fixed Price Menu

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Mon-Fri 12-2.30pm, Sat 12-5pm, Mon-Fri 5.30-6.30pm

2 Courses £19.95, 3 Courses £24.95

Mon-Fri 6.45-9pm

2 Courses £22.50, 3 Courses £27.50

STARTER

Soup of the Day

Homemade Bread

Pressed Confit Pork

Orange Gel, Salted Hazelnut Brittle, Toasted Brioche

Maple Cured Salmon

Beetroot Tartare, Horseradish Crème Fraiche

Jerusalem Artichoke Tart

Slow Cooked Duck Egg, Vegetarian Demi Glace

Chef's Homemade Bread & Butter

Per Portion £0.75

MAIN COURSE

Walnut & Herb Crusted Turkey Escalope

Fricassee of Sprouts, Pancetta & Chestnuts, Roast Potatoes, Cranberry Sauce, Red Wine Gravy

Pan Roasted Hake Fillet

Baby Octopus, Saffron Potatoes, Poached & Charred Fennel, Aromatic Broth

Braised Flank of Beef

Salsify Mousseline, Swiss Chard, Chanterelles, Sauce Bordelaise

Beetroot & Squash Wellington

Kohlrabi Fondant, Kale & Almond Pesto, Vegetarian Demi Glace

DESSERT

Sticky Toffee Christmas Pudding

Brandy Toffee Sauce, Clotted Cream Ice Cream

Poached Pear

Chocolate Sponge, Quince Gel, Candied Walnut, Chocolate Ice Cream

Persimmon & Stem Ginger Syllabub

Steeped Damsons, Amaretti Biscuits

A Selection of Yorkshire Cheeses £3 Supplement

Tomato Chutney, Grapes, Celery, Artisan Biscuits

Forthcoming Events

Wednesday 12th December—Live Music Christmas Dinner

Just £35.00 per person including 3 course dinner! James Norton will be singing Rat Pack & Christmas Swing with many classic songs you know and love!