



CHRISTMAS DAY

£110 PER PERSON

WELCOME CANAPÉS & FIZZ

Ham Hock & Smoked Chicken Terrine Pickled Shimeji Mushrooms, Celeriac Remoulade, Mustard Cress (DF, GF)

Oak Smoked Salmon Rillette Citrus Crème Fraîche, Cucumber & Fennel, Rye Bread (GFA)
Twice Baked Wensleydale Cheese Soufflé Walnut & Fruit Biscotti,
Mount St John Fruit Chutney

Parsnip Soup Parsley Oil, Mini Blue Cheese Scone, Whipped Truffle Butter (GFA)

Pan Seared Pigeon Breast Salt Baked Celeriac, Bacon Jam & Chervil (DFA, GF)

Turkey Breast Chestnut Stuffing, Pigs in Blankets, Roasted Root Vegetables,
Creamed Sprouts, Duck Fat Roast Potatoes, Chicken Gravy (GFA)

Venison Loin Choux Farci, Roast Parsnip, Rainbow Chard,
Bitter Chocolate & Juniper Jus (DF)

Pan Fried Sea Bass Brown Crab Risotto, Pickled Cucumber, Lemon Butter Sauce (GF)

English Blue Brie Agnolotti Pasta Charred Broccoli, Pickled Turnip,
Black Garlic & Mushroom Sauce, Crispy Oyster Mushrooms

Salmon, Cod & Mussel Bouillabaisse, Saffron Fondants, Braised Fennel & Dill Oil (GF)

Classic Christmas Pudding Brandy Sauce, Stewed Cranberries, Mint

Peruvian Dark Chocolate Opera Cake, Mandarin Sorbet & Curd

Almond & Olive Oil Cake, Roasted Fig, Lavender & Honey Ice Cream

Festive Pavlova (GF, DF)

Yorkshire Cheese Wensleydale, Harrogate Blue, Keens Cheddar, Served with Homemade Crackers,
Oat Cake, Malt Loaf, Mount St John Fruit Chutney, Celery (GFA)

Tea or Coffee with Petit Fours

DF - Dairy Free | DFA - Dairy Free Alternative Available | V - Vegetarian | PB - Plant Based Alternative Available | GF - Gluten Free | GFA - Gluten Free Alternative Available

All our food is prepared to order, so we strive to satisfy all dietary requirements. Please inform one of our team of your specific allergy or dietary requirement when ordering. 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.