

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

## A FESTIVE PARTY

3 COURSES | £35 PER PERSON

Available for pre-booked parties only.

### STARTER

**Spiced Celeriac & Pumpkin Soup** Freshly baked Sourdough (V)

**Goats Cheese Crostini**

Truffled Honey, Sweet Pickled Blackberries (V)

**Ham Hock & Leek Terrine** Sticky Fig Chutney, Toasted Sourdough (GF)

**Lentil Dal Pakoras** Apple & Mint Chutney, Tamarind (V)

### MAIN

**Butter & Sage Roasted Turkey** Duck Fat Potatoes, Roast Carrot & Buttered Greens, Pigs in Blankets, Chestnut Stuffing, Gravy

**Roast Fillet Of Sea Bass** Creamed Potato Puree, Samphire, Mussel & White Wine Butter Sauce (GF)

**Wild Mushroom Dumplings** Celeriac Puree, Pickled Shiitake, Crispy Onion Crumb, Tamari Broth (V)

**Slowed Cooked Shin Of Beef** Pithivier Shallot Puree, Confit Carrot, Red Wine Sauce (GF)

### PUDDING

**Christmas Pudding** Brandy Butter, Rum Sauce (GF)

**Baileys Panna Cotta** Chocolate Sauce & Hazelnut Shortbread (V)

**Mulled Winter Berry Cheesecake**

Lemon Curd, Strawberry & Black Pepper Ice Cream

**A Selection of Fine Yorkshire Cheese**

Quince Jelly, Biscuits, Grapes, Chutney & Celery (GF)

**Tea or Coffee with Mince Pie** add £4.95

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.