



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)

