

Christmas Menu 2021

Available from the 1<sup>st</sup> December

2 courses £24.00 3 courses £29.00

£10.00 per person deposit on parties 8 & over

Starters

Lightly Spiced Celeriac Velouté with Truffle scented Gruyère Cheese Straw £5.95

Poach Prawn Cocktail with Crayfish, Prawns, Crispy Baby Gem with Bloody Mary Sorbet &

Prawn Cracker £8.50

Gravadlax Salmon cured in Mason's Gin, Beetroot & Dill. Served with House Pickles, Lime &

Pink Peppercorn Dressing £9.75

Pigeon Breast & Foie Gras Rossini with Fresh Truffle Shavings, Herb Scented Crostini

& Madeira Jus £9.95

Yorkshire Blue Cheese Soufflé with Sweet Pickled Walnuts, Micro Herb Salad with

Pear & Cider Confit £8.95

Mains

Roast Turkey Parcel with Pigs in Blankets, Rosemary Roast Potatoes, Roasted Sprouts &

Chestnuts, Cranberry Sauce with Roast Gravy £19.95

Flash Roast Halibut over Honey Roasted Root Vegetables, Mussels & Saffron Cream Sauce

£21.95

Fillet of East Coast Sea Trout with crushed New Potatoes, Crab & Bisque Sauce £21.95

Duo of Duck – Duck Breast & Duck Leg Confit with Doreen's Black Pudding, Pickled Autumn

Berries & Pan Juices £22.95

Vegetable Strudel with Cavallo Nero, Chestnuts, Cranberries, Roasted Butternut Squash served

over Roasted Red Pepper Coulis & Herb Oil £17.95

Aromatic Curry with Roasted Sweet Potatoes, Onion Bhaji, Raita & Poppadom £17.95

Dessert

Christmas Pudding with Rum Sauce and Brandy Butter £7.50

Chocolate Torte with Hazelnut, Walnut & Date Base & Raspberry Sorbet £8.50

Mulled Wine Poached Pears with Brandy Snap & Vanilla Ice cream £7.95

Brûléed Rice Pudding with Boozy Prunes £7.95

Port Fed Yorkshire Blue Cheese, Kit Calvert Wensleydale Cheese served with Apple, Cranberry  
Compote & Biscuits £8.95