Festive Menu

STARTERS

Spiced Carrot & Lentil Soup
cumin cream & warm sourdough (v) (gfo)

Ham Hock Terrine
homemade piccalilli & wholegrain mustard dressing (gf)

Prawn & Gravlax Roulade
with dill cream, cucumber & toasted bread (gfo)

Whipped Plant-Based Cheese Mousse
candied walnuts & pear salad (ve)

MAINS

Traditional Roast Turkey
sage & apricot stuffing, pigs in blankets, roast potatoes, glazed parsnips, carrots, buttered sprouts & rich gravy (gfo)

Slow-Braised Beef Short Rib (£3 supp)
horseradish mash, green beans & red wine jus

Pan-Roasted Fillet of Cod
buttered samphire, baby potatoes, leek & white wine sauce (gf)

Wild Mushroom & Lentil Wellington
roast roots, green beans & madeira sauce (ve)

DESSERT

Christmas Pudding
with brandy sauce (gf)

Chocolate Tart
with cinnamon infused orange compote

Apple & Blackberry Crumble
honeycomb ice cream or warm custard (gfo)

Rhubarb & Ginger Dessert
with vanilla ice cream (ve)

Yorkshire Cheeseboard
with chutneys & oatcakes

(V) VEGETRIAN (VE) VEGAN (GF) GLUTEN FREE (GFO) GLUTEN FREE OPTION

2 COURSES £30.95
3 COURSES £36.95
£10 DEPOSIT PER HEAD
1ST DECEMBER - 23RD DECEMBER EXCLUDING SUNDAYS