



CHRISTMAS DAY

Mulled Wine on Arrival

For the Table

Our Bread, Ampersand Dairy Butter

Starters

Smoked Salmon & King Prawn Cocktail (DF, GF)

Chicken Liver Parfait, Cumberland Sauce, Toasted Brioche (GF*)

East Coast Lobster Bisque, Poached Lobster Meat (GF)

Vegan Burrata, Chicory, Pomegranate, Segmented Clementines, Hazelnut Vinaigrette (DF, GF, VE)

Main Courses

Pollards of Thirkleby Roasted Turkey Breast, Sage & Onion Stuffing, Roasted & Mashed Potatoes, Roasted Carrots, Mulled Wine Spiced Red Cabbage, Brussels Sprouts, Turkey Gravy (DF*, GF*)

Treacle Cured Roasted Fillet of Beef, Yorkshire Pudding, Red Wine Jus (DF*, GF*)

Poached Turbot, Wilted Spinach, Whitby Crab Sauce (DF*, GF)

Wild Mushroom Pie, Braised Leeks, White Wine & Truffle Cream (DF, VE)

Desserts

Traditional Christmas Pudding, Rum & Raisin Ice Cream, Rum Sauce (GF*)

Chocolate Orange Fondant, Clotted Cream, Grand Marnier Oranges

Sherry Trifle (DF*, VE*)

Farmhouse Yoredale Cheese & Fruit Cake

Coffee & Mince Pies to Finish

ALLERGENS & DIETARIES: GF - GLUTEN FREE | V - VEGETARIAN | VE - VEGAN | * - ADAPTABLE.
PLEASE SPEAK TO A MEMBER OF STAFF TO ADVISE OF ANY DIETARY NEEDS OR TO REQUEST CALORIFIC INFORMATION.

A discretionary 10% service charge will be added to your bill.

