

Christmas Day 2019

Glass of Prosecco on arrival

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*Steamed Crab Bisque
grilled lobster tail, crispy calamari*



*Fillet of Beef Carpaccio
balsamic pickled shallots, toasted sourdough, truffle oil*

*Roasted Beetroot Arancini (v)
roasted fennel and chive velouté, crumbled Yorkshire Fettle*

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*Roasted Red Pepper and Squash Soup (v)
spiced crispy onions, toasted brioche*

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*Roasted Crown of Turkey paired with Marmalade Ham
Cumberland pigs in blankets, sage & onion stuffing, chestnut stuffing,
honey roasted parsnips, brussel tops with smoked bacon, goose fat roast
potatoes, bread sauce*

*Fillet of Beef in Rosemary Butter
roasted shallots, honeyed leaf top carrots, horseradish creamed potatoes,
bone marrow and port jus*

*Whole Roasted Mackerel
sautéed spinach and potatoes, citrus red pepper salsa, bacon fried brussel tops*

*Nut Roast Wellington (v)
crushed roast potatoes, garlic roasted brussel tops, honeyed leaf top carrots,
rich redcurrant gravy*

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*Steamed Christmas Pudding
cranberries & raisins, caramelised pistachios*

*Mulled Poached Pear
chocolate wontons, cinnamon cream*



*Lemon and Ginger Cheesecake
honey syrup, fresh raspberries*

*Selection of Yorkshire Cheeses
homemade chutney, apples, grapes, Yorkshire Tea loaf*

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Coffee or Tea, sugared stollen, mince pies

