

Festive Menu
From Noon until 8pm

Happy Christmas!
A time of cheer and festive joy.
A time to eat, connect and enjoy.
Come dine at our restaurant
where you will be
truly looked after.



Starter

Soused Mackerel

Smoked mackerel pâté, beetroot,
sourdough crisp, horseradish snow F, D, G, E, MU

Chicken Liver Parfait

Olive soil, roasted clementine,
toasted brioche E, D, SD, G

Wild Mushroom Velouté v

Chestnut cream, winter truffle butter,
toasted sourdough SD, S, N, G

Leek & Potato Hash v / PB ON REQUEST

Textures of cauliflower, Ewe Beauty cheese,
pickle shallot, candied pumpkin seed D, SD

Main
Course

Trio of Bird Roast

Sage & onion stuffing, hog in a blanket,
cranberry purée, roasted potato, root vegetable pave,
sprouts, chestnut, red wine jus SD, N, D, G, MU, CE

Treacle Glazed Braised Ox Cheek

Smoked mash, charred onion, kale,
pickle shallot, beef jus SD, D, CE, MU

Cod

Parm entier potato, wild mushroom fricassee,
lobster bisque, blown wild rice F, MO, C, D

Beetroot Wellington V/PB ON REQUEST

Roast potato, root veg pave, sprouts, chestnut,
red wine glaze, horseradish snow G, SD, S

Dessert

Christmas Pudding v

Brandy sauce, nut tuile G, E, D, SD

Dark Chocolate Orange Slice PB

Salted caramel ice cream, milk powder crumb s, N, G

Gingerbread Parfait GF

Ginger parkin crisp, winter berry sorbet E, D, S

Yorkshire Cheese Trio

Homemade spiced apple chutney,
crackers CE, D, N, MU, G, SD