

**Available from
20th November**

Festive Menu

Three Courses - £32pp - Two Courses - £27pp
Monday - Wednesday: 3 Courses - £25pp, 2 Courses - £20pp*

Starters

Wild mushroom and celeriac soup **VG** *with crusty cob*
Salmon gravlax *with rye bread and crème fraîche*
Herb crusted brie wedges **V** *with red onion and cranberry jam*
Beetroot, feta and watercress tart **VG** *with horseradish dressing*
Chicken liver and marsala parfait *with toasted brioche and a festive chutney*

Mains

10Oz dry aged sirloin *with bearnaise sauce and grill garnish (add £5)*
Pan seared seabass fillet *with charred broccoli and new potatoes with a pistachio and grapefruit dressing*
Christmas Roasts: *all the below are served with roast potatoes, spiced red cabbage, brussels sprouts, chantenay carrots and maple glazed parsnips*
Yorkshire Tea brined turkey crown *with sage and onion stuffing and pigs in blankets*
Pork belly *with scrumpy cider glaze and crackling*
Spinach, feta and pomegranate parcel **VG**
Camembert, chestnut and red current loaf **V**
Turkey, ham and cranberry pie *topped with a pig in blanket*

Desserts

Luxury Christmas pudding *with rum sauce* **VG**
Dark chocolate mousse **V** *with Morrello cherry compote*
Poached conference pear **VG** *with vanilla ice cream and an almond crumble*
Christmas cake *with Wensleydale and Stilton* **V**
White chocolate and raspberry cheesecake **V** *with pouring cream*

** Valid until
17th December*

V Vegetarian, **VG** Vegan



All allergens