

Festive Menu

~ Available 18th November - 2nd January ~



2 Courses - £27.50pp Choose starter or dessert

3 Courses - £35pp

Early week booking discount:

save £5pp when you book in Monday - Thursday, ends 17th December



Starters

Roast plum tomato & red pepper soup **VG, GFO** with a warm bread roll

Chicken liver & Cointreau pâté **GFO** with roast shallot chutney and toasted brioche

Luxury prawn & crayfish cocktail **GFO** (+£3 upgrade)

with XO brandy sauce, iceberg lettuce, cherry tomatoes and brown bread & butter

Panko-coated crispy brie **V, GF** with redcurrant & cranberry relish

Butternut squash & sage arancini **VG, GF** with roast garlic aioli and toasted pumpkin seeds

Mains

All roasts and pies are served with spiced cider braised red cabbage, buttered sprouts, maple glazed carrots & parsnips and herbed roast potatoes **VG, GF**

Yorkshire tea-brined turkey crown **GFO** with pigs in blankets, sage & onion stuffing, and gravy

Slow-roasted apricot glazed pork belly **GFO** with pecan stuffing and crackling

Apple, fennel & chestnut loaf **VG, GF** with puy lentils and a festive glaze

Guinness-braised beef shin with bacon lardons and pearl onions

Turkey, ham & cranberry pie True North hot water pastry pie, topped with a pig in blanket

Butternut squash, spinach & sweet potato pie **V** topped with goat's cheese and a pig in blanket

Pan-roasted salmon **GF** with crushed new potatoes, tenderstem broccoli, and parsley sauce

10oz Aberdeen Angus sirloin **GF** (+£5 upgrade)

with hand-cut chips, roasted tomato & mushroom, and peppercorn sauce

Desserts

Biscoff tiramisu **V** Layers of Savoiardi biscuits soaked in Marsala wine with rum-enriched mascarpone, finished with a Biscoff crumb

Classic Christmas pudding **VG, GF** with spiced rum custard

Limoncello posset **V, GF** topped with cardamom shortbread crumble

Blood orange brownie **VG, GF** with vanilla bean ice cream and rich chocolate sauce

Christmas cheeseboard **GFO** (+£3 upgrade)

Brie, Stilton & Wensleydale with cranberries, with water biscuits and homemade chutney

All allergens



If you have a question, food allergy or intolerance, please let us know before ordering. Full allergen information is available on request or via the QR code. **V** Vegetarian, **VO** Vegetarian option available, **VG** Vegan, **VGQ** Vegan option available, **GF** Gluten free, **GFO** Gluten free option available.