



# CHRISTMAS DAY

£85 PER ADULT | £45 PER CHILD (UNDER 12)

## WELCOME CANAPÉS & FIZZ

**Spiced Carrot & Sweet Potato Soup** Coriander Oil, Coconut Cream, Carrot, Sweet Potato Crisps  
(GF, PB)

**Roast Heritage Beetroot & Yellison Goat Cheese Tart** Clementine & Fennel Seed Dressed Leaves  
(V)

**Yorkshire Pink Grapefruit & Cucumber Gin Cured Salmon** Pickled Cucumber Grapefruit  
Segments, Blueberry Gel (GF)

**Country Pork, Ham & Pistachio Terrine** Piccalilli, Toasted Sourdough (GFA)

**Cauliflower & Brussel Sprout Pakoras** Tamarind Raita, Tomato & Mint Salsa (GFA, PB)

**Crown & Cushion Festive Turkey** Chestnuts, Sausage Meat, Cranberry Stuffing, Garlic & Thyme  
Roast Potatoes, Red Wine Jus

**Duo of Beef Seared Fillet, Stout Braised Ox Cheek & Horseradish Croquette,** Bourguignon Sauce,  
Mustard Mashed Potato, Forest Mushroom Port Jus

**Parmesan & Mint Crusted Sea Trout** Dauphinoise Potato, Garden Pea &  
Mint Pesto (GFA)

**Maple & Orange Glazed Butternut Squash Steak** Beetroot, Mashed Potato,  
Cranberry Jus (GF, PB)

**Glazed Half Roast Duck** Port & Cherry Sauce, Sweet Potato (GF)

**Christmas Pudding Lollipops** Salted Caramel Rum Sauce, Ginger & Caramel Ice Cream

**Spiced Pear & Chocolate Frangipane Tart** Warm Amaretto & Cinnamon Cream,  
Cheese & Biscuits

**Apple & Morello Cherry Crumble** Brandy Custard

**Clementine & Cinnamon Cheesecake** Mulled Winter Berries

**Three Cheeses Biscuits**

**Tea or Coffee with Mince Pies & Sweet Treats**

V - Vegetarian | PBA - Plant Based Alternative Available | GF - Gluten Free | GFA - Gluten Free Alternative Available  
All our food is prepared to order, so we strive to satisfy all dietary requirements. Please inform one of our team of your specific allergy or dietary  
requirement when ordering. If you require more information about any ingredients or allergens in our dishes, please ask a member of our team.

A discretionary 10% service charge will be added to all tables.