

FESTIVE MENU

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

Available from 20th November

Starters

- Wild mushroom and celeriac soup** with crusty cob **VG**
- Salmon gravlax** with rye bread and crème fraîche
- Herb crusted brie wedges** with red onion and cranberry jam **V**
- Beetroot, feta and watercress tart** with horseradish dressing **VG**
- 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 Salsa Verde
- Christmas Roasts:** *All the below 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** with Morrello cherry compote **V**
- Poached conference pear** with vanilla ice cream
and an almond crumble **VG**
- Christmas cake** with Wensleydale and Stilton **V**
- White chocolate and raspberry cheesecake** with pouring cream **V**



* Valid until
17th December

V Vegetarian, **VO** Vegetarian option available, **VG** Vegan, **VGO** Vegan option available

All allergens