



CHRISTMAS DAY

Menu

£120 Per Person
GLASS OF CHAMPAGNE ON ARRIVAL



VENISON CARPACCIO

With blackberries, radish and Parmesan shavings

WENSLEYDALE BLUE CHEESE SALAD (V)

With barley, butternut squash and maple-glazed walnuts

CREAM OF LEEK & CELERIAC SOUP (V)

Drizzled with white truffle oil and served with chargrilled sourdough and butter

DUCK LIVER PARFAIT

Served with cherry compote and sourdough croûtes



TURKEY CROWN

Served with goose fat roasted potatoes, Brussels sprouts and pancetta, a Yorkshire pudding, seasonal vegetables, gravy and cranberry stuffing

CHAMPAGNE POACHED MONKFISH WITH PROSCIUTTO VINAIGRETTE

Served with lobster and Champagne Char bisque, potato fondant and samphire

BEEF WELLINGTON

Served with truffle mush, roasted honey-glazed winter root vegetables and red wine jus

ROASTED BUTTERNUT SQUASH & GOAT'S CHEESE PITHIVIER (V)

Served with red pepper coulis and winter vegetables



TRADITIONAL CHRISTMAS PUDDING

Served with brandy sauce and winter berries

POACHED PEAR & SHERRY TRIFLE

Mulled wine poached pear, sherry jelly, genoise sponge, vanilla custard, and fresh cream

VELVET DARK CHOCOLATE TORTE

Served with morello cherry compôte



WENSLEYDALE CHEESE BOARD

A selection of local cheeses with celery, grapes, and local crackers



TEA OR COFFEE SERVED WITH A WARM MINCE PIE