AYSGARTH FALLS HOTEL

CHRISTMAS FAYRE

27th November – 24th December 2026

STARTERS

Smoked Finnan Haddock Broth 9
leek & potato, herb oil, mini savoury scone

Pressing of Yorkshire Ham & Vegetables 12
fine herb salad, quince, confit apple, sourdough

Whisky-Cured Scottish Salmon 14
pickled cucumber, soft quail's egg, lemon curd

Cauliflower Pannacotta 10
wild mushrooms, vegetarian parmesan tuile, cauliflower fritter

Heritage Beetroot 12
roasted & pickled beetroot, whipped goats' cheese, candied walnuts

Twice-Baked Wensleydale Soufflé 12
pesto cream sauce

MAIN COURSE

Roast Free-Range Turkey 24
cranberry & orange stuffing, traditional trimmings, roasting gravy

Fillet of Stone Bass 29
charred shallot, potato terrine, cavolo nero, confit garlic, split fish velouté

Fillet of Hammonds Beef 45
truffle potatoes, herb-crusted carrot, braised rib croquette, wild mushrooms, jus

Roast Halibut 30
herb crust, crushed minted peas, pont neuf, little pancetta salad, hollandaise

Cannelloni of Butternut Squash 22
leeks & Jerusalem artichoke, vegetarian parmesan, chive butter sauce, crispy leeks

Côte de Bœuf for Two 90
hand-cut chips, peppercorn sauce, béarnaise, roasted cherry vine tomatoes, house salad

Sides 6
pigs in blankets, house chips, cranberry & orange stuffing, padrón peppers

DESSERT

Aysgarth Falls Christmas Pudding 8
brandy sauce

Warm Bread & Butter Pudding 10
dark chocolate & orange croissant, custard

Lemon & Lime Tart 9
winter berry sorbet, Chantilly cream

Toasted Barley Vanilla Pannacotta 8
winter fruits, flapjack

Selection of Ice Creams & Sorbets 8

Selection of Yorkshire Cheeses 16
chutney, frozen grapes, apple, biscuits

Please make your server aware of any allergies or dietary requirements