



FESTIVE FAYRE

Menu

2 Courses £33 | 3 Courses £38
27th November - 24th December, Served 12-9pm Monday to Saturday, 12-8pm Sunday

TO START

DUCK LIVER PARFAIT

Served with cherry compote and sourdough croûtes

WILD MUSHROOM PUFF PASTRY TART (V)

Garnished with crumbled goats' cheese and glazed with balsamic dressing

TRADITIONAL PRAWN & CRAYFISH COCKTAIL

Garnished with lemon

CARROT, PARSNIP & GINGER SOUP (V)

Served with chargrilled sourdough and butter

MAINS

SEARED LOIN OF YORKSHIRE VENISON

Served with roasted beetroot, fondant potato and game jus

ROAST SALMON FILLET

Served with crushed new potatoes and winter green vegetables with samphire velouté

TURKEY CROWN

Served with roasted and mashed potatoes, a Yorkshire pudding, winter vegetables and gravy

MUSHROOM WELLINGTON (V)

Served with roasted honey-glazed winter root vegetables and jus

DESSERTS

BAILEY'S & WHITE CHOCOLATE CHEESECAKE

Served with winter berry compôte

TRADITIONAL CHRISTMAS PUDDING

Served with brandy sauce

MULLED WINE POACHED PEAR

Served with vanilla mousse and morello cherry sauce

WENSLEYDALE CHEESE BOARD

A selection of local cheeses with celery, grapes, and local crackers (+£5 supplement)