



## Starters

**Partridge & Sage Arancini** with a pear puree and parmesan shavings \* GF

**Cambozola Cheese, Chestnut Mushroom & Red Onion Tarte**, served with an apple chutney and balsamic dressed rocket leaves \*V

**Cauliflower & Smoked Applewood Cheese Soup**, finished with fresh thyme & truffle oil, served with sourdough \*V/ask for GF/ask for vegan

**In House Smoked Trout with a Lime & Dill Crème Fraiche**, served on a beetroot & apple salad \*GF



## Mains

**Traditional Roast Turkey** served with Yorkshire pudding, pigs in blankets, stuffing, mash & thyme roast potatoes, with sprouts, red cabbage & carrots, finished with a rich beef gravy.

\*Vegetarian option served with a roast squash loaf.

**Thyme Infused Pheasant Breast** in a wild mushroom & garlic cream sauce with orzo pasta finished with parsnip crisps.

\* Vegetarian option served with a goat's cheese filled mushroom.

**Pan Fried Duck Breast** with a sweet potato mash, red cabbage & brussel sprouts, finished with a red current jus.

**Turkey, Mushroom & Blue Cheese Pie**, served with creamed potatoes, roast sprouts and a rich creamed sauce.

**Smoked Poached Haddock**, served on a chive mash with roast carrots & a saffron infused hollandaise sauce and a pea puree.



## Dessert

**Traditional Christmas Pudding** served with a brandy sauce

**Selection of Yorkshire Cheeses with Biscuits**, chutney, celery and grapes

**Tiramisu Cheesecake** finished with white chocolate shavings

**Chocolate Orange Hazelnut Mousse** with fresh shortbread



*All our dishes are cooked to order, if you have any dietary and or allergy requirements then please let us know when ordering.*

*Our kitchen cannot be fully nut free as we have nuts included on our menu.*



**2 COURSES £24.95**

**3 COURSES £29.95**

*Served from 1<sup>st</sup> Dec to 30<sup>th</sup> Dec 2022  
excluding Christmas Day and Boxing Day.*

**WE ASK FOR A £10 DEPOSIT PER PERSON AND REQUIRE ALL FOOD  
ORDERS 5 DAYS PRIOR TO YOUR BOOKING.**