

It's beginning to look a lot like...

A FESTIVE PARTY

3 COURSES | £35 PER PERSON

Available for pre-booked parties only.

STARTER

Spiced Celeriac & Pumpkin Soup Freshly baked Sourdough (V)

Goats Cheese Crostini

Truffled Honey, Sweet Pickled Blackberries (V)

Ham Hock & Leek Terrine Sticky Fig Chutney, Toasted Sourdough (GFO)

Lentil Dal Pakoras Apple & Mint Chutney, Tamarind (V)

MAIN

Butter & Sage Roasted Turkey Duck Fat Potatoes, Roast Carrot & Buttered Greens, Pigs in Blankets, Chestnut Stuffing, Gravy

Roast Fillet Of Sea Bass Creamed Potato Puree, Samphire, Mussel & White Wine Butter Sauce (GF)

Wild Mushroom Dumplings Celeriac Puree, Pickled Shiitake, Crispy Onion Crumb, Tamari Broth (V)

Slowed Cooked Shin Of Beef Pithivier Shallot Puree, Confit Carrot, Red Wine Sauce (GF)

PUDDING

Christmas Pudding Brandy Butter, Rum Sauce (GF)

Baileys Panna Cotta Chocolate Sauce & Hazelnut Shortbread (V)

Mulled Winter Berry Cheesecake

Lemon Curd, Strawberry & Black Pepper Ice Cream

A Selection of Fine Yorkshire Cheese

Quince Jelly, Biscuits, Grapes, Chutney & Celery (GFO)

Espresso Martini with Mince Pie add £10.00

All our food is prepared to order so we strive to satisfy all dietary requirements. GF - represents dishes that are clear of gluten. Please inform one of our team of your specific allergy or dietary requirement when ordering. We do use gluten products in our kitchen, so although we do take great care to bring you gluten free dishes, we cannot guarantee dishes are 100% gluten free. We cannot guarantee any of our dishes to be 100% allergen free. If you require more information about any ingredients or allergens in our dishes, please ask a member of our team. A discretionary 10% service charge will be added to all tables.