

# FESTIVE MENU

Thursday - Sunday: 3 Courses ~ £32pp | 2 Courses ~ £27pp  
Monday - Wednesday: 3 Courses ~ £25pp, 2 Courses ~ £20pp\*  
*Available from 20th November*

## Starters

Wild mushroom and celeriac soup with crusty cob VG  
Salmon gravlax with rye bread and crème fraîche  
Herb crusted brie wedges with red onion and cranberry jam V  
Beetroot, feta and watercress tart with horseradish dressing VG  
Chicken liver and marsala parfait with toasted brioche and a festive chutney

## Mains

10oz dry aged sirloin with bearnaise sauce and grill garnish (add £5)  
Pan seared seabass fillet with charred broccoli and new potatoes with Salsa Verde  
Christmas Roasts: *All the below served with roast potatoes, spiced red cabbage, brussels sprouts, chantenay carrots and maple glazed parsnips*  
Yorkshire Tea brined turkey crown with sage and onion stuffing and pigs in blankets  
Pork belly with scrumpy cider glaze and crackling  
Spinach, feta and pomegranate parcel VG  
Camembert, chestnut and red current loaf V  
Turkey, ham and cranberry pie topped with a pig in blanket

## Desserts

Luxury Christmas pudding with rum sauce VG  
Dark chocolate mousse with Morrello cherry compote V  
Poached conference pear with vanilla ice cream  
and an almond crumble VG  
Christmas cake with Wensleydale and Stilton V  
White chocolate and raspberry cheesecake with pouring cream V

V Vegetarian, VO Vegetarian option available, VG Vegan, VGO Vegan option available

*\* Valid until  
17th December*

*We now have a discretionary 7.5% service charge onto all bills.  
Please ask your server if you want this removing.*



All allergens