



## FESTIVE FAYRE MENU

3 COURSES ~ £39.50

2 COURSES ~ £34.50

### Roasted Pork Terrine

*Burnt Apple Puree, Sage & Onion Brioche*

### Crostini

*Poached Pear, Harrogate Blue Cheese & Truffle Honey*

### Salmon Gravadlax

*Dill Emulsion, Pickled Cucumbers, Rye Bread*

### Roasted Parsnip & Apple Soup

*Rosemary & Sea Salt Focaccia*



### Slow Braised Beef Featherblade

*Creamed Potatoes, Roast Carrot, Maple-Glazed Shallot*

### Roast Turkey

*Figs-in-Blankets, Fondant Potato, Roasted Roots, Cranberry Stuffing*

### Roast Cod

*Lightly Curried Shellfish Chowder, Samphire*

### Roast Root Vegetable Wellington

*New Potatoes, Onion Velouté*



### Chocolate Orange Delice

*Whisky & Orange Gel, Crème Fraiche*

### Christmas Pudding

*Brandy Custard*

### Plum & Frangipane Tart

*Vanilla Ice Cream*

**Cheese Board** (£4.95 Supplementary charge)



Available for individual  
and group bookings.

Please speak to staff for  
more details and  
reservations.