

CHRISTMAS FAYRE MENU

CRISPY BELLY PORK

HONEY GLAZED - APPLE & CINNAMON PUREE

ROASTED PARSNIP & CARROT SOUP

HERB OIL - ARTISAN ROLL (V)(VGN)

OVEN BAKED SMOKED SALMON TARTLET

ASPARAGUS - LEMON ZEST

CHICKEN LIVER & PORT PARFAIT

RED ONION & BALSAMIC JAM - TOASTED RUSTIC BREAD

ROSEMARY INFUSED BABY CEMBERT

SPICY TOMATO CHUTNEY - TOASTED RUSTIC BREAD (V)

HERB FED FREE RANGE BACON WRAPPED BRONZE TURKEY

PIGS IN BLANKETS - SAGE & ONION STUFFING - GRAVY - YORKSHIRE PUDDING
HONEY ROASTED ROOT VEGETABLES - GOOSE FAT CRUNCHY ROASTED POTATOES
PANCETTA SPROUTS

SLOW ROASTED YORKSHIRE HAM

BUTTERY CREAMED POTATO - HONEY ROASTED ROOT VEGETABLES - PARSLEY SAUCE

PAN SEARED FILLET OF SALMON

PARMESAN & GARLIC CREAM - BUTTERED BABY POTATOES - TENDERSTEM BROCCOLI

MUSHROOM, BRIE & CRANBERRY WELLINGTON

ROASTED ROOT VEGETABLES - ROASTED POTATOES - RED WINE & MUSHROOM GRAVY (V)
(VGN) OPTION AVAILABLE ON REQUEST

HANDMADE CHOCOLATE BROWNIE

VANILLA BEAN ICE CREAM

STRAWBERRY & GINGER TRIFLE

CANDIED PISTACHIOS

TRADITIONAL PLUM CHRISTMAS PUDDING

BRANDY SAUCE - CINNAMON FILO SHARDS

YORKSHIRE CHEESE & BISCUITS

BISCUITS - GRAPES - CELERY - CHUTNEY

2 COURSES £26 – 3 COURSES £32