

MENU FIXÉ NOËL

Available From 1stDecember - 24th December

3 courses £26.95

Monday-Saturday Lunch offer: 2 courses £22.95 (12-4pm)

Any bookings of 10 or more people will be subject to a discretionary 10% Service charge

ENTRÉES

Parsnip Soup (v) - rustic bread & butter

Chicken Liver Parfait - served with sourdough toast & Christmas chutney

Celeriac Rémoulade Salad (v) – pomegranate & tarragon dressing

Warm Crab Tart – French endive, chervil oil

PLAT

Classic Roast Turkey Dinner - with all the trimmings

Lamb Rump - rosemary, red currant jam, with trimmings, jus

Pan Fried Seabass – saffron pomme purée, prawn & carrot bisque, cavolo nero

Wild Mushroom & Filo Bake (v) - warm tomato & oregano relish with rocket

DESSERTS

Christmas Pudding - brandy sauce

Harrogate Blue & Brie de Meaux - biscuits & Côtes du Rhône chutney

Blackberry & Almond Frangipane Tart – marmalade ice cream

Chocolate & Cherry Roulade

If you have a food allergy, intolerance or sensitivity, please inform your server every time upon arrival before ordering any food.

CHRISTMAS DAY 2021

4 courses £72

(To arrive between 11.45-1.15pm, (1 sitting) pre-order required & £20pp non-refundable deposit when booking)

ENTRÉES

Roast Butternut Squash Soup (v) – crisp ginger & olive bread

Seared Scallops – boudin noir, horseradish & soused apple

Langoustine – cauliflower fondant

Marinated Duck & Chicken Paté – brandy butter, Côtes du Rhône chutney & rustic bread

PLATS

Classic Roast Turkey Dinner – with all the trimmings

Assiette of Lamb – rack of lamb, minted lamb belly, lamb bon bon with a parsnip & redcurrant jus

Lobster Thermidor – truffle chips, asparagus & lemon thyme salad

Roast Sirloin of Beef – truffle Rossini fondant potato, baby veg. with a port & brandy sauce

Asparagus Soufflé (v) – Harrogate blue fondue, fondant broccoli

DESSERTS

Black Forest Gateau – with cherry textures

Christmas Pudding – with mulled berries & extra brandy sauce

Luxury Cheese Plate – best of French & Yorkshire with biscuits & homemade chutney Red

Wine Pear – with cinnamon puff pastry & almond crème patisserie

Tea & Coffee, Petit Fours

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BOXING DAY MENU SUNDAY 26TH DECEMBER

2 courses £26.95

3 courses £29.95

ENTRÉES

French Onion Soup (v) – rustic bread

Pork Rilette Terrine – sourdough toast & homemade piccalilli

Asparagus Caesar Salad (v)

Crab & Prawn Salad – sourdough toast, crème fraiche & gin

Breaded Brie – cranberry & mango chutney

PLATS

Sunday Roast; Sirloin of Beef, Turkey or Pork

Old White Horse Fish Stew – garlic croute

Beetroot Wellington (v) – crispy greens, warm tomato & oregano relish

Beef & Pulled Pork Burger – spiced pickles & fries

Pan Fried Seabass – salmon fishcake, spinach, langoustine bisque

Rump Steak – peppercorn sauce, salad & fries

Pan Fried Chicken Breast – wild mushroom fettucine & parmesan

DESSERTS

Spotted Dick – brandy sauce

Assiette of Chocolate - brownie, ice cream, chocolate soil & tuille biscuit

Harrogate Blue and Brie de Meaux -biscuits, Côtes du Rhône chutney

add a glass of port for £3.50

Blackberry & Almond Frangipane Tart – Tanqueray Sevilla orange gel

Spiced Fruit Eton mess

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NEW YEARS EVE (from 8pm)

3 courses £49.95

Bubbles at Midnight

Pre-order required and £20pp non-refundable deposit when booking

ENTRÉES

French Onion Soup (v) – brie bomb & sourdough croute

Trio of Lobster – lobster gratin, lobster bon bon & lobster bisque

Chicken Liver Terrine – served with sourdough toast & homemade chutney

PLATS

Sole en Papillote – with langoustine & spinach, cider shallots & saffron potatoes

Brandy Glazed Aged Beef Fillet – with truffle chips & baby vegetables

Brie De Meaux Millefeuille (v) – beetroot relish & baby vegetables

DESSERTS

Chocolate Crémeux – hazelnuts & gold ice cream

Apple & Pear Tartin – with cinnamon ice cream

Luxury Cheese Plate - best of French & Yorkshire with biscuits & chutney

Tea & Coffee Petit Fours

Bubbles at midnight

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