

CHRISTMAS DAY MENU

12 noon to 5pm

ENTREES

Crab bisque, white crab toastie
Deep fried brie with chutney & salad (v)
Chicken liver parfait, Madeira jelly, toasted brioche
Little pie of braised ox cheek and blue cheese with butternut puree
Quail ballontine, stuffed with orange and pistachio, braised puy lentils
Port of Lancaster smoked salmon with homemade soda bread and dill cream cheese

PLATS PRINCIPAUX

Roast turkey stuffed with sausage and sage, baby onions
bacon & roast potatoes
Roast duck breast à l'orange, cottage pie of confit leg
Yorkshire venison, potato pithivier, Pontefract cake sauce
28 Day dry aged matured Yorkshire beef, Yorkshire pudding and onion gravy
Goats cheese pithivier, sauté potatoes, tender stem broccoli, date puree
and almonds (v)
Halibut fillet, saffron pommes puree, warm potted shrimps

DESSERTS

Homemade Christmas pudding, brandy sauce, candied orange
Drambuie and pistachio cream
Cointreau iced parfait, mulled orange, toasted oats, stem ginger
Chocolate fondant cake, peanut butter ice cream, jam sauce
Apple crumble, Ameretto, crème anglaise, blackberries and Chambord
Bailey's crème brûlée, espresso cookie
Cheese selection, homemade fig bread, oatcakes & grape chutney

£65 per person / £35 Children (*up to the age 12, separate menu also available for children*) 10% optional service charge

