

Christmas Menu

2024

1st December - 23rd December





Christmas Menu 2024

2 courses £25.00 3 courses £28.00

Starters

Ham Hock Hull Pattie

Deep fried with tomato and onion chutney, pea shoots, and herb salad. NUT PGF

Yorkshire Smoked Salmon

Parcel of smoked and fresh salmon mousse, pickled cucumber, dill, lemon, and pumpernickel bread. Pgf

Vegan Whipped Labneh

Winter vegetables, golden sultanas, pickled walnut, garden herb oil, and toasted Yorkshire sourdough. PGF V

Creamy Butternut Squash Soup

Coriander and Pecorino cheese, with homemade bread. VEG GF NUT

<u>Mains</u>

Butter Roasted Turkey Breast

Triple-cooked roast potatoes, panache of vegetables, cranberry stuffing, caramelised pig wrapped in streaky bacon, and roast turkey gravy. РGF NUT

Braised Beef Short Rib

16-hour braised short rib, crispy potato terrine, charred broccoli and peas, onion purée, and pickled onion. GE NUT

Roast Scottish Salmon

Ribbons of vegetables, saffron potatoes, and mussel and white wine velouté. GF NUT

Woodland Mushroom and Truffle Wellington

Puff pastry wrapped savoury filled pancake, with creamy pomme purée, panache of vegetables, and red wine gravy. NUT 🔻

Puddings

Traditional Christmas Pudding

Honey and clotted cream ice cream, with brandy sauce. PGF VEG

Belgian Chocolate Delice

Black cherries, whisky caramel, and white chocolate ice cream. VEG NUT

Chestnut and Orange Cheesecake

Macerated fruits of the forest, and candied orange sorbet. NUT V

Selection of Drewton's Cheeses

Roasted walnut, piccalilli, celery, grapes, and biscuits. VEG PGF

FOOD ALLERGIES AND INTOLERANCES

Should you like to know about our ingredients, please speak to a member of the team. Due to the way our food is prepared, it is not possible to guarantee the absence of allergens in our products.









