FESTIVE

Events Menu

Starters

Creamy Burrata Parma Ham (GF)
with Figs, Mixed Leaf & Balsamic Glaze.

Poached Salmon Taco (GF-A)
Avocado, Pickled Pink Onions on a Soft Tortilla.

Beetroot Carpaccio (GF-A)
Smokey Harissa Tapenade with Warm Flatbread.

Mains

Roast Turkey Breast (GF-A)
with Cranberry Stuffing & a Rich Turkey Gravy.

Striploin of British Beef (GF-A)
Seasoned with Crushed Black Pepper and Sea Salt with a Red Wine Gravy.

All the above mains are served with duck fat and rosemary potatoes, seasonal vegetables and pigs in Yorkies (GF-A)

Baked Salmon Fillet (GF-A)
Olive Oil & Basil Mashed Potato, Baked Cherry Tomatoes, Capers & a Pastry Fleuron

Spiced Sweet Potato Roulade (GF-A)
Sea Salt Roasted New Potatoes, Basket of Roasted Mediterranean Vegetables & Salsa Verde

Desserts

Christmas Pudding (GF-A) (VE-A)
Served with Brandy Sauce.

Crème De Christmas (GF-A)
Set Cream with Rum Soaked Raisins & Chocolate & Mincemeat Palmiers.

Cheeseboard (GF-A)
Yorkshire Blue, Fountains Gold and Wensleydale, served with Plum & Apple Chutney, Savoury Crackers & Fruit Cake.

A discretionary 12.5% service charge will be added

(VE) Vegan (VE-A) Vegan Available
(GF) Gluten Free (GF-A) Gluten Free Available