## CHRISTMAS PARTY MENU

$+1$

Lunch $£ 30$ ~ Dinner $£ 35$

Available Tuesday to Friday from the 30th November 2021 - Please Note; Lunch Tables Must be Vacated by 4.00pm

To Begin

WHITE ONION \& CIDER SOUP
Toasted Breads, Crispy Onions (V) (RGF)

## GOATS CHEESE PARFAIT

Gingerbread Toasts, Mulled Wine Poached Plums (V)
FRESH SCOTTISH SALMON \& DILL FISHCAKE
Dressed Leaves, Homemade Tartare Sauce

## BEETROOT \& SORREL RISOTTO

White Wine Risotto, Heritage Beetroot, Sorrel Leaves, Vegan Parmigiano (V, Vegan, GF)

## DUCK LIVER \& COGNAC PARFAIT

Granary Toast, Homemade Fig \& Clementine Chutney (RGF)

To Follow
To Finish

## THE TANNIN LEVEL ROAST TURKEY

Locally reared Turkey, Roast Potatoes, Pigs in Blankets and all the Festive Trimmings! (RGF)

## TRIO OF PORK

Crispy Yorkshire Belly Pork, 6 Hour Braised Pork Cheek, French Black Pudding Pasty, Buttered Mash, Honey Glazed Parsnips, Baked Apple Pureé, Red Wine Jus

## SLOW BRAISED FEATHERBLADE OF BEEF

Buttered Mash, Petit Pois, Caramelised Pearl Onions, Wild
Mushrooms, Peas, Red Wine Jus (GF)

## PAN SEARED SEA BREAM

Parmentier Potatoes, Tender Stem Broccoli, lemon Hollandaise (GF)

## MUSHROOM \& MASH

Portobello Mushrooms marinated in Cep Stock, Vegan Mash,

Vegan Buttered Green Beans, Concasse Tomato's, Dark Vegan Jus
(V, Vegan, GF)

## CHRISTMAS PUDDING

Edible Holly, Rum Sauce

## CRANBERRY \& AMARETTO CRÈME BRULEE

Homemade Shortbread Biscuit (RGF)
CHOCOLATE BROWNIE
Warm Rich Dark Chocolate Brownie, White Chocolate Ice Cream, Chocolate Crumb

## MULLED WINE POACHED BERRY CRUMBLE

Winter Berries poached in Mulled Wine, Homemade Custard (GF, Request Vegan)

## RICH FRUIT CAKE \& CHEESE

CHRISTMAS PUDDING
Edible Holly, Rum Sauce
CRANBERRY \& AMARETTO CRÈME BRULEE
Homemade Shortbread Biscuit (RGF)
CHOCOLATE BROWNIE
Warm Rich Dark Chocolate Brownie, White Chocolate Ice Cream,
Chocolate Crumb
Winter Berries poached in Mulled Wine, Homemade Custard (GF,
Request Vegan)
RICH FRUIT CAKE \& CHEESE
Rich Fruit Cake, Wensleydale Cheese, Onion Marmalade

