



# FESTIVE MENU

3 courses £32pp | 2 courses £27pp

**Early bird offer:**  
**Monday - Wednesday ends 17th December.**  
3 courses £25pp | 2 courses £20pp

## Starters

**Wild mushroom and celeriac soup** with a crusty cob **VG**

**Salmon gravlax** with rye bread & crème fraîche

**Herb crusted brie wedges** with red onion & cranberry jam **V**

**Beetroot, feta and watercress tart** with horseradish dressing **VG**

**Chicken liver and Marsala parfait** with toasted brioche & a festive chutney

## Mains

**10oz dry aged sirloin** with Béarnaise sauce, hand-cut chips & garden peas (add £5)

**Pan seared seabass fillet** with charred broccoli, new potatoes & salsa verde

### Christmas Roasts

All the below served with roast potatoes, spiced red cabbage, Brussels sprouts, chantenay carrots & maple glazed parsnips

**Yorkshire Tea brined turkey crown** with sage & onion stuffing & pigs in blankets

**Pork belly** with scrumpy cider glaze & crackling

**Spinach, feta and pomegranate parcel** **VG**

**Camembert, chestnut and red current loaf** **V**

**Turkey, ham and cranberry pie** topped with a pig in blanket

## Desserts

**Luxury Christmas pudding** with rum sauce **VG**

**Dark chocolate mousse** with Morrello cherry compote **V**

**Poached conference pear** with vanilla ice cream  
& crumble **VG**

**Christmas cake** with Wensleydale & Stilton **V**

**White chocolate and raspberry cheesecake** with pouring cream **V**



If you have a question, food allergy or intolerance, please let us know before placing your order. Full allergen information is available on request or can be accessed via the QR code. Food is prepared in an area where other allergens are present & our menu descriptions do not list all ingredients.

Fish and poultry products may contain small bones.  
**V** Vegetarian, **VO** Vegetarian Option Available, **VG** Vegan, **VGO** Vegan Option Available