

AVAILABLE 1ST - 24TH DECEMBER



CHRISTMAS MENU

STARTER

PHEASANT GOUJONS *

Deep fried pheasant, garlic and chive mayo

DUCK LIVER PATE *

Toast, house chutney

WINTER BROTH (V)

Homemade bread, butter

HOT SMOKED SALMON AND KING PRAWN SALAD*

Baby gem lettuce, Marie Rose dressing

MAIN

TRADITIONAL ROAST TURKEY *

served with all the trimmings

PAN FRIED FILLET OF SALMON *

Morecambe Bay potted shrimp butter, crushed potato, creamed leeks

VENISON & DAMSON GIN SHORTCRUST PIE

Creamed potatoes and braised red cabbage

ARANCINI WITH WENSLEYDALE CHEESE (V) *

Butternut squash sauce, crispy sage leaves, pine nuts and green vegetables

DESSERT

HOMEMADE TRADITIONAL CHRISTMAS PUDDING

served with brandy sauce

MILK CHOCOLATE & CLEMENTINE CHEESECAKE

Orange curd

GINGERBREAD CREME BRULEE *

Ginger parkin

CHEESE AND BISCUITS *

Stilton, oatcakes and chutney

COFFEE AND A MINCE PIE TO FINISH

2 COURSE

£29.95

3 COURSE

£34.95

Food prepared in our restaurant may contain the following ingredients: milk, eggs, wheat, peanuts, soya, and tree nuts. If you have an allergy please notify staff.

V - VEGETARIAN

GF * - GLUTEN FREE