



CHRISTMAS MENU 2022

THREE COURSES £30, TWO COURSES £24

Celeriac, whiskey & thyme soup, white crusty bloomer
Truffled wild mushroom & Yorkshire blue filo tart, dressed rocket, walnut crumb
Bombay crusted partridge goujons with mango and coriander mayonnaise
Pan fried scallops, black pudding, parsnip purée, crisp chorizo
Trio of salmon. Smoked salmon & dill mousse, salmon and sweet chilli fishcake
with lemon aioli, Bloody Mary salmon cocktail.

Roast turkey, stuffing, pigs in blankets, duck fat roast potatoes
Butternut squash & sage risotto, parmesan & poppy seed cheese straw
Game bourguignon, yorkshire blue mash, thyme dumpling
Lemon crusted cod, chorizo and smoked applewood dauphinois, cherry tomato
and basil sauce.
Slow braised moroccan lamb shank, herb cous cous, garlic and coriander flat
bread, minted yoghurt

Christmas pudding & brandy sauce
Coffee & honeycomb semifreddo, chocolate curls, nut praline
Glazed lemon tart, spiced plums, chantilly cream quenelle
Stem ginger cheesecake, poached glazed pears, vanilla ice cream
Chocolate mousse cake, champagne soaked summer berries, chocolate ice cream.