

CHRISTMAS DAY

£100 per person

A very Oddd Yorkshire Christmas

ON ARRIVAL

A Glass of Prosecco or Honey Beer Perla
Warm Yorkshire rarebit & caramelised onion tartlet

TO START

Pressed Yorkshire Beef & Horseradish

Braised beef croquette, smoked bone marrow mayonnaise, pickled shallot & rich beef jus

Oak-Smoked Salmon

Dill crème fraîche, pickled cucumber, capers, lemon & toasted brioche

Duck Liver Parfait

Spiced cranberry, port gel, toasted hazelnut & warm brioche

Wild Mushroom & Truffle Tartlet (VE)

Caramelised shallot, whipped truffle tofu, toasted hazelnut & winter herbs

INTERMEDIATE

Roasted Parsnip & Apple Velouté

Yorkshire Blue, toasted hazelnut & sage oil

THE MAIN EVENT

Roast Breast of Free-Range Turkey

Confit leg, sage & chestnut stuffing, pigs in blankets, duck-fat roast potatoes, glazed winter vegetables, Yorkshire pudding & rich turkey jus

Fillet of Yorkshire Beef

Braised ox cheek, truffle pomme purée, glazed shallot, heritage carrot, crispy kale & red wine jus

Pan-Roasted Halibut

Fondant potato, buttered leeks, king prawn, Champagne & chive beurre blanc

Roasted Celeriac & Wild Mushroom (VE)

Caramelised celeriac, wild mushroom duxelles, truffle potato purée, glazed heritage carrots, crispy kale & rich Madeira jus

DESSERT

Dark Chocolate & Hazelnut Mousse (VE)

Silky dark chocolate mousse, roasted hazelnut praline, sour cherry compote & raspberry sorbet

Yorkshire Parkin & Sticky Toffee Pudding

Stem ginger, butterscotch sauce & vanilla custard

Traditional Christmas Pudding

Brandy crème anglaise, candied orange & winter berries

Orange & Grand Marnier Crème Brûlée

Caramelised sugar, orange zest & homemade shortbread

DESSERT WINE

Tokaji Szamorodni, Hungary Gizella £7.50 (75ml)

CHEESE

A Selection of Yorkshire Artisan Cheeses

Quince, grapes, celery, homemade chutney & artisan crackers

TO FINISH

Yorkshire Tea or Freshly Brewed Coffee

Warm homemade mince pies & chocolate truffles