

Good
Food
Good
Company



A GLASS OF
PROSECCO
£5
OR
CHAMPAGNE
£10

FESTIVE

TRADITIONAL FLAVOURS. A WARM YORKSHIRE WELCOME.

A
Proper
Yorkshire
Christmas

TO START

Short Rib

Short rib served with charred onion, black garlic and cranberry bread.

Spiced Parsnip and Rosemary Soup

A warming Yorkshire favourite served with crusty bread and salted butter.

Smoked Salmon & Prawn Cocktail

Smoked salmon and prawns with crisp lettuce, Marie Rose sauce, lemon and brown bread.

Mushroom Galettes

Mushroom, rosemary and garlic pastry parcels.

THE MAIN EVENT

Traditional Roast Turkey

Roast turkey breast with sage & onion stuffing, pigs in blankets, roast potatoes, seasonal vegetables, Yorkshire pudding and proper gravy.

Braised Ox Cheek

Slow cooked braised ox cheek served with creamy mash, roasted carrots, red cabbage and a red wine jus.

Pan Seared Sea Bass

Pan seared sea bass served with a celeriac puree, red wine reduction and winter vegetables.

Wild Mushroom, Leek & Yorkshire Wensleydale Pie

A rich filling of wild mushrooms, leeks and Yorkshire Wensleydale beneath golden pastry, served with creamy mash, winter vegetables and vegetarian gravy.

SOMETHING SWEET

Traditional Christmas Pudding

Served warm with brandy sauce.

Sticky Toffee Pudding

Warm date sponge with rich toffee sauce and vanilla ice cream or custard.

Dark Forest Brownie

A rich chocolate brownie with cherries, served with vanilla ice cream.

Apple & Winter Berry Crumble

Baked apple and seasonal berries topped with a golden crumble, served with warm custard.

Yorkshire Cheeseboard

A selection of local cheeses, biscuits, chutney, celery and grapes. **£4 supplement**

DESSERT WINE
HUNGARY GIZELLA TOKAJ SZAMORODNI
PREMIUM DESSERT WINE 75ml £7.50

2 COURSES £30 | 3 COURSES £36
INCLUDES TEA, COFFEE AND MINCE PIES

PRE-BOOKING REQUIRED

Please let us know about any allergies or dietary requirements when booking.

PROPER
YORKSHIRE FOOD

FAMILY & FRIENDSHIP

CHRISTMAS DONE RIGHT

Eat
Drink
Be Merry
♥