

## Christmas Day Menu

A Glass of Bucks Fizz on Arrival

W-OM-QW-OM-QW-OM-W-OM-QW-OM-Q

Fairfax Gin cured Salmon with Apple & Fennel

Cream of Mushroom & Port Soup

Salt Baked Beetroot with Goats Cheese, walnut brittle & beetroot gel

Chicken Liver Parfait, kumquat & orange chutney with herb brioche

W-OM-QW-OM-QW-OM-W-OM-QW-OM-Q

Roasted Turkey & all the Festive Trimmings

Trio of Yorkshire Lamb, Roasted Onion Puree, Confit Shallots, Dauphinoise potato,

Fine Beans & Red Wine Jus

Halibut Steak, Scallop Wellington, Sauteed Samphire & Shellfish Cream

Vegetarian Available upon request

W-OM-QW-OM-QW-OM-W-OM-QW-OM-Q

Homemade Christmas Pudding with Lashings of Brandy Sauce

Lemon Tart with Textures of Lemon

Chocolate Plate

W-OM-QW-OM-QW-OM-W-OM-QW-OM-Q

Cheeseboard Selection for the Whole Table

W-OM-QW-OM-QW-OM-W-OM-QW-OM-Q

Coffee & Mince Pies

**£100 per head**

**Children up to 10yrs £50**

**Please arrive between**

**12.15 & 12.45 on the Day**

**ready to be seated.**

**£25 Deposit required at**

**the time of booking (non**

**refundable)**

**All outstanding balance**

**to be paid by 18th**

**December**

**Pre orders required by**

**1st Dec 2021**

**Please Advise of any**

**Dietary requirements**

**when booking**