



Christmas Day Lunch £60.00

Chef's Ham Hock Terrine Pea Shoot and Beetroot Salad with Homemade Piccalilli

Seared Local King Scallops, Cauliflower Puree and Chorizo

A Warm Salad of Black Pudding, Pancetta and Poached Egg with a Sharp Mustard Dressing

Galia Melon, Mixed Berries and Midori Liqueur

Homemade Vine Tomato Soup with Homemade Pesto and Goats Cheese Croustade

A Traditional Cocktail of Luxury Prawns Dressed with Piquant Mayonnaise

Refreshing Fruit Sorbet

Duck Leg confit and Breast with Sweet Potato and Sprout Hash and Port Wine Reduction

Roast Norfolk Turkey Breast, Leg Meat Stuffing, Bacon Rolls and Cranberry

Blackened Wild Barmston Seabass, Rocket, Chillies, Lime and Asparagus

Individual Mushroom, Blue Cheese, Cranberry and Walnut Tartlet Served with Chef's Beetroot and Horseradish Relish

A Three Rib Rack of Herb Crusted Dale's Lamb, Wilted Spinach, Garlic and Rosemary Mash and Merlot Jus

Chargrilled 28 Day Aged Prime Angus Filet Steak Au Poivre (£10.00 Supplement)

Lemon Trio of Tangy Lemon Brulee, Refreshing Lemon Sorbet and Homemade Shortbread

Homemade Mature Christmas Pudding, Vanilla Sauce and Brandy Tipple

Chef's Rich Chocolate and Grand Marnier Cheesecake

Fresh Raspberry and White Chocolate Trifle

A Selection of Yorkshire Cheeses, Homemade Chutney and Biscuits

Freshly Ground Coffee served with Homemade Christmas Cake, Mince Pies and Truffles.

£20.00 Deposit per person required by 30th November 2017 followed with choices

Children Under 12 - £30.00