

CHRISTMAS MENU

Two courses £21.95 / Three courses £25.95

STARTERS

Jerusalem Artichoke Veloute, toasted chestnuts.

Salmon and Beetroot Gravlax, with horseradish infused crème fraiche and ciabatta croutes.

Smooth chicken liver parfait, spiced apple chutney, frisee salade.

Homemade Hummus, pickled vegetables, sweet peppers, grilled flatbreads.

Whitby cod fishcake, chive butter.

•••••

MAINS

Roast Turkey crown, Duck fat roasties, stuffing, pig in blankets, bread sauce, Turkey gravy.

Braised Feather blade of Beef, creamed potatoes, Bourguignon sauce, buttered greens.

Roasted winter squash, chickpea and picante pepper ragout, harissa.

Loch Duart Salmon, crushed new potatoes, tenderstem broccoli, sauce vierge.

Yorkshire Lager battered Hartlepool landed cod fillet, crushed minted garden peas, skin on fries, chef's tartare.

All main courses served with seasonal panache of market vegetables.

.....

DESSERTS

Tiramisu, sea salt caramel ice cream.

Beer soaked Mrs Bells Blue cheese, Malt loaf, whipped butter.

Christmas pudding, Brandy sauce, Brandy butter.

Baileys and white chocolate cheesecake, salted caramel ice cream.

Guinness sticky toffee pudding, Dark Muscovado sauce, Yorvale Madagascan vanilla ice cream.

Any allergy or dietary requirements, please talk to a member of staff when booking

Booking Form

Name:	
Contact number:	
Date of party:	
Time:Numbe	er in party:
Sub-total: De	eposit paid:
Total due:	4
A deposit of £5 per head is req	
A deposit of 25 per flead is req	uned at time of booking
Name	
STARTERS	
Jerusalem Artichoke Veloute	
Salmon & Beetroot Gravadox	
Chicken liver parfait	
Homemade Hummus	
Whitby cod fishcake	
MAINS	
Roast Turkey crown	
Blade of Beef	
Winter squash	
Loch Duart Salmon	
Battered cod fillet	
DESSERTS	
Tiramisu	
Malt loaf	
Christmas pudding	
Chocolate cheesecake	
Guinness sticky toffee pudding	