

CHRISTMAS DAY

£64.95 Adults

£24.95 Under 16's (3-courses only)

Starters

French onion soup – gruyere croute, aioli mayonnaise

Langoustine, crayfish, smoked paprika and lime cocktail roulade – celeriac remoulade, crab & tomato salad

Smoked chicken, bacon and sausage meat terrine – piccalilli, toasted brioche

Beetroot carpaccio (ve) – pickled grapes, grapefruit and chive potato salad

Mains

Duo of beef – mini blade of beef and ale pie, fillet tournedos, creamed potatoes, kale, smoked bacon jus

Citrus butter basted turkey crown - all the trimmings

Braised lamb shank – Scarborough fair mash, chestnuts, spinach, redcurrant jus

Salmon wellington – puff pastry, courgette and red pepper, crayfish cream, spinach gnocchi

Tofu marinated in satay sauce (ve) – glass noodle, pak choi, coriander seedlings

Desserts

Christmas pudding assiette – honeycomb crunch

Sloe gin and bitter tonic cheesecake – poached winter fruits

Dark chocolate rocky road brownie – cranberries, marshmallow, vanilla ice cream

Clementine, stem ginger and Grantham Gingerbread stack – hazelnut cream

Followed by

Colston basset, Lincolnshire poacher, Tawny port – savoury biscuits (adults only)

To finish

Freshly brewed coffee – chocolate truffles

(ve) – denotes vegan

Payment in full is required at the time of booking, this payment is non-refundable and non-transferable. Pre-orders are required by 1st December 2019

