



## BOXING DAY LUNCH

### STARTERS

Cream of warmly spiced root vegetable soup, sour cream & coriander (v)

Melon, fresh fruits, seasonal fruit sorbet (v) (gf)

House pate, chutney, toasted sour dough bread (can be gf)

Pea mint and goats cheese arancini, goats cheese dipping sauce, beetroot salad (v)

Crayfish and king prawn cocktail, buttered brown bread (can be gf)

### MAIN COURSE

Traditional roast beef cooked through

Carved leg of lamb

Roast loin of pork, savoury stuffing with sausage meat sage and onion

All roast meals served with dripping roasties, Yorkshire pudding, gravy

Pan fried seabass fillet, wilted spinach, mussels, white wine and cream broth (gf)

Root vegetable risotto, deep fried halloumi, crispy sage leaves (can be gf) (v)

### DESSERT

Spiced orange parfait, clementine curd, clementine segments, almond and chocolate biscotti (can be gf)

Yorkshire artisan cheeseboard (Wensleydale, Yorkshire blue & Barncliffe brie (can be gf)

Secret recipe, sticky toffee pudding & toffee sauce, local ice cream (can be gf)

Dark chocolate and cherry brownie, spiced poached cherries, kirsh whipped cream, cherry gel

Honey and yoghurt panna cotta, roasted fig, praline crunch (gf)

Followed by coffees, teas & mini mince pies

£55 for adults

£24 for children 12 years and under

(V) denotes vegetarian

(GF) denotes gluten free