



## CHRISTMAS EVE 2021

### STARTERS

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

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

Thai style fishcake, Asian slaw, sweet chilli dipping sauce

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

Goats cheese terrine, olive tapenade, pickled walnuts, spiced poached pear (gf) (v)

### MAIN COURSE

Whitby halibut steak, wilted spinach, white wine, mussel and clam broth (gf)

Pan fried guinea fowl supreme stuffed with chicken and wild mushroom, celeriac puree, celeriac fondant (gf)

Rack on black roasted lamb loin stuffed with black pudding, onion puree, balsamic roasted baby onions, jus

Roasted, carved, fillet, cooked medium rare or cooked through with mushrooms, cherry tomatoes & pepper sauce

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

### DESSERT

Trio of sticky toffee pudding, passion fruit crème brulee, dark chocolate delice (can be gf)  
or

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

Coffee or tea

£55 per person

(v) Vegetarian (gf) Gluten free

