



BOXING DAY LUNCH 2023

STARTERS

Cream of wild mushroom soup scented with thyme and madeira (v) (can be gf) (v)

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

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

Goats cheese panna cotta balsamic roast vegetables, croutons, balsamic dressing (v) (can be gf)

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, vegetables
(Roast meals can be served gluten free with the exception of the stuffing)

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

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

DESSERT

Lemon posset spiced fruit compote, festive shortbread (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 cherries, kirsch whipped cream, cherry gel (gf)

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

£56 for adults £24 for children 12 years and under

If you have any allergies or dietary requirements, please discuss with a member of staff.

Menu subject to availability

(V) denotes vegetarian

(GF) denotes gluten free