



CHRISTMAS EVE 2023

STARTERS

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

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 panna cotta balsamic roast vegetables, garlic croutons, balsamic dressing (can be gf)

MAIN COURSE

Whitby halibut steak, wilted spinach, white wine and mussel broth, confit new potatoes (gf)

Pan fried guinea fowl supreme stuffed with chicken and wild mushroom, celeriac puree, celeriac fondant, wilted kale, garlic roast wild mushrooms (gf)

Rack on black roasted lamb loin stuffed with black pudding, onion puree, balsamic roasted baby onions and baby carrots, confit new potatoes, rosemary jus

Pan seared fillet steak thyme roasted mushrooms, cherry tomatoes, pepper sauce, twice cooked chips, home made onion rings (can be gf)

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

DESSERT

Trio of sticky toffee pudding lemon crème brulee, dark chocolate and orange ganache (can be gf)

or

English artisan cheeseboard (Wensleydale, Yorkshire blue, coastal cheddar, goats cheese (can be gf)

£65 per person

(v) Vegetarian (gf) Gluten free

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