



## **Christmas Party Menu B**

Available from 1<sup>st</sup> December to 31<sup>st</sup> December 2018, 12 – 2.00pm & 6.30 - 9.00pm  
A minimum booking of 6 people is required for this menu at £55 per person along with a full pre order and £10 per person deposit on booking.

### **Canapes on arrival**

Jerusalem artichoke veloute, yorkshire blue cheese, candied pecans

### **Starter**

Isle of mull king scallop, spiced pigs cheek, cauliflower, scratchings

Creamed wild mushrooms with dry sherry and tarragon, poached duck egg

North york moors game terrine, toasted brioche, mulled pear

### **Main**

Roasted herb fed bronze turkey, pig in blanket, fondant potato,  
cranberry sauce, roasted brussel sprouts, seasonal greens

Sixty day aged fillet steak rossini, tenderstem broccoli,  
black trumpet mushrooms

North sea halibut, shetland mussels, celeriac puree, roasted almonds

Green lentil and nut roast, chestnut velouté, cavolo nero, butternut squash

### **Pudding**

Homemade christmas pudding, confit clementine, brandy custard,  
brown butter ice cream

A selection of british farmhouse cheese

Mulled quince soufflé, sicilian lemon yoghurt sorbet