



Festive Dining Menu

From December 1st until December 24th (except Sunday)

Chunky Leek and Potato Soup with White Truffle Oil

Grilled East Coast Plaice with Whitby Crab, Tomato and Basil Butter

Seasonal Melon with Winter Fruits, Mulled Wine Sorbet (v)

York Ham Hock and Sausage Terrine, spicy Lentil and Bean Relish, Pickering Watercress Salad

Warm baked Dales Goats Cheese with Beetroot, toasted Walnuts and aged Balsamic



Roast Yorkshire Turkey, Chestnut, Sage and Onion Stuffing,
Chipolatas wrapped in Bacon, Red Wine Sauce

Slow braised Beef 'Wellington', Root Vegetable Dauphinoise, Mushroom Duxelles, Shallot Sauce

Grilled Salmon Fillet, Garden Peas, Pancetta, Saffron and Prawn Velouté

Rump of Croft House Farm Lamb, spiced Red Cabbage, Garlic, Redcurrant and Rosemary Sauce

Wild Mushroom and Leek Risotto with Dolcelatte, Parmesan Tuille (v)



Christmas Pudding, Rum Sauce and Plum Compote

Warm Cherry Bakewell, roast Almond and Amaretto Ice Cream

Vanilla Crème Brûlée, warm Winter Berry Compote and Gingerbread Biscuit

Milk Chocolate and Orange Delice, Cointreau Ice Cream

Selection of cheeses – Brie de Meaux, Colsten Bassett Stilton and Lady Montgomery Cheddar



Taylor's Kenyan High Mountain ground Coffee or loose leaf Tea served with Mince Pies
£3.75

Three Course Lunch £24.50 including VAT
Three Course Dinner £34.50 including VAT

(v) – Suitable for Vegetarians

For parties of over 12 and upto 24 guests, we would be most grateful to receive your pre-order at least 3 days prior to your function.