



FESTIVE MENU

Roasted Parsnip and spiced Apple Soup,
Mulled Cider Reduction, toasted Hazelnuts, Crispy Sage (v)

Chicken Liver Parfait, spiced Plum Chutney, dressed Winter Leaves, toasted Brioche

Wentbridge Atlantic Prawn and hot-smoked Salmon Cocktail,
Pickled Cucumber, Bloody Mary Sauce

Port poached Pear, Yorkshire Blue and Chicory, candied Walnuts,
Honey and Mustard Dressing (v)

Traditional Roast Yorkshire Turkey Breast, Confit Leg and Chestnut Stuffing,
Pigs in Blankets, Duck Fat Roast Potatoes, Seasonal Vegetables, Turkey Jus

Slow-braised Yorkshire Beef, Horseradish Creamed Potatoes,
Honey-roasted Root Vegetables, glazed Shallots, Red Wine Sauce

7oz Fillet of Dovecote Park Estate Beef, Truffle Butter, Beef Dripping Chips
(+£10 supplement)

Pan-roasted Fillet of East Coast Cod, crushed New Potatoes,
Creamed Leeks, Champagne and Chive Velouté

Wild Mushroom, Spinach and Wensleydale Wellington,
Hasselback Potatoes, Buttered Greens, Madeira Cream (v)

Wentbridge Christmas Pudding, Brandy Sauce, Madagascan Vanilla Ice Cream

Baileys and White Chocolate Crème Brûlée, spiced Plum Compote, Ginger Biscuit

Clémentine and Almond Tart, Cointreau Mascarpone, Candied Orange

Duo of Seasonal Cheese, House Chutney, Quince, Celery, Grapes and Biscuits

Two Course Lunch £36.95 | Three Course Lunch £41.95 | Three Course Dinner £55.00

Enjoy a complimentary glass of Prosecco with our Festive Lunch Menu

A discretionary service charge of 10% will be included on the final bill