

CHRISTMAS

STARTERS

Crayfish & Smoked River Trout Salad, Celeriac Remoulade & Bloody Mary Dressing

Kiln Smoked Salmon Rillettes, Horseradish, Pickled Cucumber & Sourdough Tuille

Salad of Beech Smoked Duck with Poached Pear, Whipped Yorkshire Curd, Walnuts and Pomegranate Dressing

Creamed Cauliflower Panna Cotta, Duke of Wellington Blue Cheese Dressing, Gem lettuce and Caraway (V)

Yorkshire Goats' Cheese with Heritage Beetroots, Pickled Red Onion and Walnuts (V)

Ham Hock & Mustard Terrine, Chorizo Jam, Black Pudding Crumb and Burnt Apple Purée

MAIN

Slow Cooked Turkey Tornado, Cranberry Purée, Confit Cabbage & Pancetta, Parsnip & Potato Gratin, Cep Cream

Slow Roast Yorkshire Duck Leg, Duck Fat Rosti Potato, Maple Glazed Parsnip, Parsnip Purée, Braised Red Cabbage

Sirloin of Dales' Beef, Black Pudding & Potato Terrine, Cavolo Nero, Carrots & Spiced Port Gravy

Supreme of Dales' Chicken, Wrapped in Lishman's Bacon, Salt Baked Turnip, Pearl Barley, Oyster Mushrooms and Chicken Gravy

Wild Mushroom & Chestnut Tart, Winter Roots and Confit Potato (Ve)

Chestnut, Swede & Swaledale Cheese Gratin, Brussels Sprout tops with Duchesse Potato (V)

DESSERT

Pumpkin Cheesecake with Cranberry Compote and Nutmeg Crème Anglaise

Bitter Chocolate Mousse, Orange Curd, Meringue, Almond Crumb

Treacle Tart, Lemon Yoghurt, Candied Lemon and Clotted Cream

Yorkshire Parkin, Spiced Apple, Ginger Tuille, Jamaican Rum Syrup

Christmas Spiced Panna Cotta, Mulled Winter Fruits, Ginger Bread Croute

Wensleydale Cheese, Christmas Cake and Nuts

Celebrate the season's spirit with our festive dinner menu. Begin the culinary journey with appetisers that feature a fusion of traditional holiday flavours and contemporary twists. Savour the rich and tender main courses with the finest seasonal ingredients. Indulge in our festive desserts, each a delightful masterpiece created with festive cheer. We promise a true feast, making for cherished memories at this special time of the year.

FESTIVE MENU

£POA

