

# Christmas Day

3 Courses £95.95 | Children £40.95

## Starters

### **Yorkshire Brie, Fig & Caramelised Shallots Tart (V)**

Golden puff pastry topped with Yorkshire Brie, roasted figs, and caramelised shallots, finished with rocket and a balsamic glaze.

### **Pork & Sage Scotch Egg**

Soft-boiled free-range egg wrapped in seasoned pork sausage meat with fresh sage, coated in golden breadcrumbs and served with brown sauce, ketchup and dressed watercress.

### **Hot Smoked Salmon**

Flakes of hot smoked salmon served on a warm buttered potato cake with dill crème fraîche, pickled cucumber ribbons and lemon zest.

### **Cream of Roast Parsnip & Chestnut Soup (V/VE)**

Velvety roast parsnip and chestnut soup, delicately spiced with nutmeg and white pepper, finished with thyme oil and crispy sage, served with toasted sourdough and whipped butter.

## Mains

### **Traditional Roast Turkey Crown**

Served with chestnut and sage stuffing, pigs in blankets, goose-fat roasted potatoes, Yorkshire pudding, honey-glazed winter root vegetables, braised red cabbage and rich Fountain gravy.

### **Roast Sirloin of Beef**

Roast sirloin served with horseradish and chive mash, honey-roasted Chantenay carrots, buttered cavolo nero and a port and rosemary jus.

### **Parmesan & Herb-Crusted Cod Loin**

Thick-cut cod loin with a Parmesan, parsley and thyme crust, served with fondant potato, buttered winter greens and a Champagne, leek and chive cream sauce.

### **Wild Mushroom & Caramelised Shallot Pithivier (V)**

Golden puff pastry filled with wild mushrooms, caramelised shallots and thyme, served with roasted Chantenay carrots, buttered seasonal greens and a rich port jus.

## Desserts

### **Traditional Christmas Pudding**

Served with warm brandy sauce or vanilla custard.

### **White Chocolate & Raspberry Crème Brûlée**

Silky white chocolate crème brûlée set with fresh raspberries, finished with a crisp caramelised sugar crust and served with cinnamon shortbread and fresh redcurrants.

### **Bramley Apple Tarte Tatin**

Warm caramelised Bramley apple tarte tatin served with cinnamon ice cream or warm vanilla custard.

### **Trio of Local Yorkshire Cheeses**

Served with spiced fig chutney, artisan crackers, grapes and rosemary focaccia.