

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.

Ham Hock Terrine

Ham hock terrine served with spiced plum chutney and crisp breads

Hot Smoked Salmon

Flakes of hot smoked salmon served on a crispy potato rösti, dill crème fraîche, pickled cucumber ribbons and fresh dill.

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.