



FESTIVE DINING & PARTY NIGHT MENU

*Happy Christmas! A time of cheer and festive joy. A time to eat, connect and enjoy.
Come dine at our restaurant where you will be truly looked after.*

Festive Dining in the Restaurant:

Two Courses: £22 per adult, £11 per child · Three Courses: £26 per adult, £13 per child

Festive Dining in a Private Room:

Two Courses: £26 per adult, £13 per child · Three Courses: £29 per adult, £14.50 per child

STARTER

Curried Parsnip Soup Chive crème fraîche **D, SD, G**

Oak Roasted Smoked Salmon **GF** Pickled beets, rocket, horseradish dressing **MU, F, SD, D**

Chicken Liver Pâté House chutney, olive oil croûtes, mixed leaf salad **D, E, SD, G, MU**

Yorkshire Waldorf **GF** Mrs Bell's Yorkshire Blue cheese, pickled walnuts, apple & walnut salad **D, N, SD, N, CE**

MAIN COURSE

Roast Turkey Traditional trimmings **G, CE, S, SD**

Roast Sirloin of Beef Traditional trimmings **G, SD, CE, E**

Pan Seared Sea Bass **GF** Wilted spinach, new potatoes, white wine & parsley cream **F, D, SD**

Roast Butternut & Chestnut Stuffing Parcel Harissa, pesto **N, G, SD, D**

DESSERT

Traditional Christmas Pudding Orange & brandy sauce **G, SD, S, D**

Sticky Toffee Pudding Caramel sauce, vanilla ice cream **G, SD, E, D**

Individual Lemon Tart Redcurrants, vanilla cream **D, G, E, SD**

Selection of Yorkshire Cheese Celery, grapes, biscuits, house chutney **G, CE, D, SD**



If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal. Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen.

*C: Crustaceans / CE: Celery / D: Dairy / E: Eggs / F: Fish / P: Peanuts / G: Gluten / L: Lupin / N: Nuts
MO: Molluscs / MU: Mustard / S: Soya / SD: Sulphur dioxide / SE: Sesame seeds*

