

CHRISTMAS EVE LUNCH & DINNER

Gather with friends and family this Christmas Eve and choose between our full à la carte menu served until 4.45pm or our special evening festive set menu.

2 COURSES £38

3 COURSES £46

PER PERSON

Full à la carte menu 12.00pm – 4.45pm

Set Christmas Eve Menu 5.00pm – 8.30pm

Bar Open 12.00pm – 11.00pm

Card details are required at the time of booking to secure your reservation. 7-day cancellation applies for all festive dining reservations, cancellation of booking or reduction of numbers after this time will be charged in full.

Should you wish to discuss anything specific with the team or to make a booking please contact them on 01757 288088

CHRISTMAS EVE DINNER MENU

House made soup of the day, warm bread (GF, VE)

Tossed portobello mushrooms, garlic and tarragon creme fraiche, warm toasted rosemary focaccia
(GFA, DFA, V, VEA)

Breaded king Prawns on dressed leaves, katsu curry dipping sauce
(GFA, DFA)

Chicken liver and brandy pate, red onion compote warm breads,
dressed salad leaves (GFA)

Salad of confit of duck leg, rocket, clementines and pomegranate,
house vinegarette dressing (GF, DF)

Baked camembert with rosemary, garlic sea salt cranberry chutney,
warm breads and artisan crackers (V, GFA)

Flamed Venison Burger, caramelised red onion marmalade, Yorkshire blue cheese, tomatoes, house
slaw, sweet potato fries (DFA)

Chicken breast stuffed with Haggis wrapped in smoked bacon with a whisky cream sauce on a bed
of carrot and potato mash, winter greens

Gateau of aubergine, peppers, courgette, and tomatoes, roasted
tomato basil and red wine ragu (VE, GF)

Chargrilled flat iron steak (served medium rare) baked mushroom, tomato, rocket parmesan salad,
brandy pink peppercorn cream sauce, triple cooked chips (GF, DFA)

Grilled seabass fillets on sauté potatoes, samphire, saffron,
mussels and prawn chowder (GF, DFA)

Beer battered Haddock with triple cooked chips, Yorkshire caviar (mushy peas), house made tartar
sauce (GFA)

Steak and ale pie, blue cheese crust, triple cooked chips, winter greens

Classic Christmas pudding, brandy sauce (GFA, V)

Traditional Black Forest trifle (V)

Trio of Yorkshire Cheeses, Christmas cake, celery, grapes fruit chutney,
artisan crackers (V, GFA)

Cinnamon and clementine scented crème brûlée, shortbread fingers (V, GFA)

Warm lemon meringue pie, vanilla ice cream, lemon curd sauce drizzle (V)

Warm chocolate fudge brownie, clotted cream ice cream
(V, VEA, GFA, DFA)