

FESTIVE LUNCH & DINNER

It's time for festive dining so celebrate together with colleagues, friends and family and enjoy a homemade locally sourced 3 course festive dinner in the restaurant with festive tunes & crackers.

£35 PER PERSON

Lunch 12.00pm – 2.00pm & Dinner 5.00pm – 8.00pm

Served from Friday 28th November 2025 until and including Saturday 20th December 2025
(Unavailable on all Sundays)



FESTIVE LUNCH & DINNER MENU

Lightly spiced parsnip & red lentil soup, warm focaccia bread (V, VE, GFA)

Buttered puff pastry with cranberry & orange chutney baked with flat capper Yorkshire brie topped with wilted rocket leaf (V)

Crayfish & prawn bloody Mary cocktail, crisp salad, warm rosemary focaccia bread (GFA, DF)

Pork and chorizo meatballs, rich tomato & red wine ragu, grated parmesan (DFA)

Traditional roast turkey, pig in blanket, sausage stuffing, seasonal vegetables and roasted potatoes (GFA, DF)

Roast salmon steak, buttered new potatoes, prawn dill & lemon butter sauce, seasonal greens (GF)

Classic chestnut & cranberry nut roast, sage & onion stuffing, seasonal greens, roasted potatoes (V, VE, GF)

Classic steak & Leeds ale pie with a Yorkshire blue cheese crust, roast gravy, seasonal vegetables & roasted potatoes

Classic Christmas pudding with traditional brandy sauce (V, GFA)

Cinnamon & clementine crème brûlée, shortbread fingers (V, GFA)

Traditional black forest trifle (V)

Duo of cheese, Wensleydale & Yorkshire blue, classic fruit cake, celery & grapes

DIETARY INFORMATION (GF) gluten friendly | (GFA) gluten free available | (V) vegetarian | (VA) vegetarian available | (VE) Vegan | (DF) Dairy Free