



PREMIUM FESTIVE MENU

STARTER

Scallops, Black Pudding, Burnt Apple Puree, Mint

Wood Pigeon Breast, Charred Pineapple Salsa,
Chorizo, Parma Ham

Wild Mushroom Terrine, Apple Chutney, Brioche
Toast

Truffle & Mushroom Soup, Crusty Bread

MAIN COURSE

Slow Roasted Turkey Breast
Red Wine & Rosemary Roast Sirloin of Beef
Kitchens Nut Roast

All Served with Mashed Potatoes, Roast Potatoes, Roasted Root
Vegetables, Cranberry Cabbage, Stuffing, Pigs in Blankets*,
Chestnut & Pancetta* Charred Sprouts, Yorkshire Pudding &
Red Wine Gravy

Pancetta Wrapped Cod Loin, Pan Fried Gnocchi, Spinach &
Champagne Cream, Tenderstem Broccoli

10oz Sirloin Steak, Confit Tomatoes, Field Mushroom, Chunky
Chips & Bone Marrow Butter

DESSERT

Black Cherry Trifle, Custard & Cream Chocolate

Yule Log, Vanilla Ice Cream

Winter Berries, Baileys & White Chocolate Cheesecake

Cranberry Wensleydale, Biscuits, Chutney, Grapes

£ 35 P P