



CHRISTMAS DAY LUNCH

*Let the eating commence. Choose a meal and fulfil your heart's desires.
A day of ease. A day to remember.*

£80 per Adult, £40 per child

included in the two & three night packages

CANAPÉS ON ARRIVAL

Canapés ASK FOR ALLERGENS

STARTER

Smoked Duck Breast Duck leg hash, charred red onion, red cabbage purée, crispy kale **D, SD, S**

Soused Mackerel Smoked mackerel pâté, beetroot, sourdough crisp, horseradish snow **F, D, G, E, MU**

Leek & Potato Hash Textures of cauliflower, Yorkshire Goat's Cheese mousse, olive soil, winter truffle **SD, D**

MAIN COURSE

Trio of Bird Roast age & onion stuffing, hog in a blanket, cranberry purée, roasted potato, root vegetable pave, sprouts, chestnut, red wine jus **SD, G, N, CE, MU**

Fillet of Beef Wellington Herb fondant potato, creamed horseradish, winter greens, red wine jus **G, E, D, MU, SD**

Pan Fried Cod Salmon roe caviar, saffron parmentier potatoes, lobster bisque, crispy kale, pickle kohlrabi
F, D, C, MO, SD

Wild Mushroom & Spinach Pithivier Winter spiced braised red cabbage, herb fondant potato, vegetarian jus
SD, G, S

PRE-DESSERT

Champagne Bomb **S, SD, D**

Mock Buck Fizz Bomb Alcohol Free

DESSERT

Christmas Pudding Brandy sauce, nut tuile **N, SD, G**

Gingerbread Parfait Ginger parkin crisp, milk crumb, winter berry sorbet **S, E, D**

Dark Chocolate Orange Slice Salted caramel ice cream, milk powder crumb **S, N, G**

Yorkshire Cheese Trio Homemade spiced apple chutney, crackers **CE, D, N, MU, G, 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

