

BOXING DAY MENU

The dinner after, Hip hip hooray — Enjoy a merry feast. Relax, restore and rejoice, There's plenty of choice — From light bites to roasted joy.

> **From Noon until 9pm** £35 per Adult, £17.50 per child *included in the three night package*

STARTER

Trio of Bird Terrine Brioche croutons, pickle kohlrabi, parsnip purée, parsnip crisp SD, MU, E Slow Cooked Pork Belly Pig cheek & star anise bonbon, apple two ways, pickle shallot, spiced rum jus G, E, SD, MU Smoked Haddock Risotto Squid ink crisp, dressed pea shoot D, CE, F, MO Crispy Hen's Egg Wild mushroom velouté, pickle mushroom, micro green SD, E, D Leek, Potato & Goat's Cheese Tartlet Parsley purée, shallot salad SD, G, D

MAIN COURSE

Roast Sirloin of Beef Roast potatoes, honey glazed carrot, Yorkshire pudding, seasonal vegetables G, E, D, SD, MU, CE Roast Chicken Breast Yorkshire pudding, honey glazed carrot, roast potato, seasonal vegetables G, E, D, SD, MU, CE Lamb Rump & Spiced Faggot Smoked mash, wholegrain mustard, seasonal vegetables MU, D, CE Pan Fried Cod Spinach & wild mushroom fricassee, herb crushed potatoes, cider sauce F, SD, D Butternut Squash Risotto Goat's Cheese bonbon, dressed micro green D, G, CE

DESSERT

Sticky Toffee Pudding Toffee sauce, stout ice cream SD, D, G, E Yorkshire Tea Crème Brûlée Forest fruit compote D, E Dark Chocolate Orange Slice Salted caramel ice cream, milk powder crumb s, N, G Gingerbread Parfait Ginger parkin crisp, milk crumb, winter berry sorbet E, D, S Trio of Yorkshire Cheese Homemade 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.

