



CHRISTMAS DAY LUNCH

Champagne and canapés

APPETISER

Salt baked celeriac and Wiltshire truffle velouté, pickled girolles (V)

TO START

Scotch smoked salmon and East Coast crab ballotine

Apple, crab mayonnaise (GF)

Salt-aged goose confit leg

Home smoked breast, clementine granola, rice puffs (GF/DF)

Heritage beet salad

Whipped Ribblesdale goats cheese, pomegranate (GF)

TO FOLLOW

Roast breast of bronze turkey

Confit leg, honey glazed Yorkshire ham, sage and apricot farce, goose fat potatoes,
root vegetables, braised red cabbage, Madeira jus

Line caught halibut fillet

Langoustine risotto, Jerusalem artichoke, leeks, shellfish and Cognac velouté (GF)

Cauliflower, leek and truffle ravioli

Cauliflower cheese, vintage cheddar (V)

*Hand*PICKED
HOTELS

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients.

V - Vegetarian Vg - Vegan GF - Gluten Free DF - Dairy Free

If more information about allergens is required, please ask a member of the team.



CHRISTMAS DAY LUNCH

DESSERT

Christmas pudding

Brandy custard, vanilla pod ice cream

Bitter chocolate marquise

Griottine cherries, cherry sorbet

Passionfruit and mango cheesecake

Gingernut, passionfruit sorbet

TO FINISH

Sharing cheese board with fruit and crackers

Tea, coffee and mince pies

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