

1783

Christmas Day – 5 Course Set Menu

Crafted from the seasonal larder of the Yorkshire Dales and prepared by classically trained chefs, our food builds on the traditions of Yorkshire fine dining. We celebrate simplicity with elegance and take every measure to ensure our food and service represents the very best of the Dales.

Starter

Smoked duck breast spiced pear puree, pickled shallots

Cod mosaic, watercress gazpacho, beetroot, tarragon

Blue cheese custard, charred leeks, toasted granola

Beetroot, blackberries, walnuts, sorrel

Soup

Jerusalem artichoke, truffle

Main Course

Turkey, all the trimmings

Halibut, clam chowder, chervil

Venison, chestnut puree, parsnip fondant, blackberries

Apricot and hazelnut nut roast

Pre Dessert

Lemon sorbet, basil granita

Dessert

Christmas pudding, brandy sauce

Apple tarte tatin, cinnamon caramel, vanilla ice cream

Chocolate and passionfruit log, coconut custard, mango

Winter berry trifle

Please inform staff of any allergies / intolerances