

FESTIVE SEASON GROUP MENU

For Groups of 6 upwards (subject to the prevailing Covid-19 guidelines)
Available all day Monday to Thursday and Friday lunchtimes
from 1st to 23rd December 2021
£49.95 per person

Starters

Sherried Celeriac Soup with Pedro Ximénez,
Spiced Raisins & Panettone Croûtons

Risotto of Wolds Shot Pheasant with Wilted Savoy Cabbage,
York Ham & Cracked Hazelnuts, Black Truffle Pesto

Pressed Ham Hock & Flat Parsley Terrine with a Fried Quail Egg,
Piccalilli Purée, Smoked Bacon Puffs, Lovage

Traditional Yorkshire Pudding with Sweet Onion,
Spiced Ale & Root Vegetable Gravy, Fresh Horseradish (V)

Main Courses

Ballotine of Herb-fed Turkey, Garden Sage 'n' Onion Purée, Pigs in Blankets,
Cranberry & Clementine Relish, Braised Chestnut & Smoked Bacon Gravy

Grilled Suprême of Organic Scottish Salmon, Pickering Watercress Purée,
Oak-smoked Salmon, Toasted Almonds, Champagne Velouté

Wild Mushroom 'Wellington' with Spiced Parsnip Purée,
Forgotten Fruits, Madeira & Tarragon 'Gravy'

Supplement £10:

Pan-fried 10oz Yorkshire Reared Sirloin Steak with
Port Wine and Stilton Sauce, 'Waldorf Salad', Truffled Fries

Puddings & Cheese

Traditional Steamed Plum Pudding with Brandy Butter,
Sailor Jerry's Aged Rum Sauce

Festive Prune & Armagnac 'Knickerbocker Glory' with Nutmeg Chantilly,
Christmas Sprinkles

Dark Chocolate & Orange Cake with Clementine Ice Cream

British Cheese with Celery, Festive Chutney & Yorkshire Brack

