

CHRISTMAS EVE MENU

2 Course £36.00

3 Course £44.00

STARTERS

Cauliflower & Butterbean Soup

Herb Croutons

Asian Beef Salad

Crispy Beef Sirloin, Asian Vegetable Salad, Toasted Sesame
Seeds, Soy & Chilli Dressing

Moules Mariniere

Mussels, Garlic, Cream, Shallots, Parsley, White Wine Sauce

Chicken & Pancetta Gnocchi

Parmesan Cream Sauce, Crispy Chicken Skin

Chicken Liver Parfait

Toasted Sourdough, Baby Leaf Salad, Red Onion Chutney

Haddock Popcorn

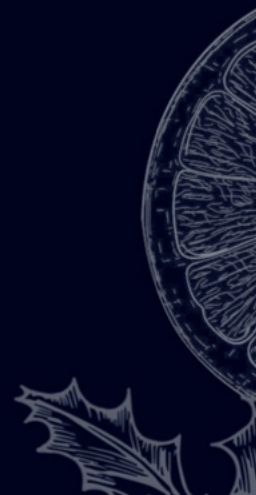
Battered Haddock, Saffron Mayo

Confit Duck Leg Croquettes

Plum & Ginger Purée

All starters are served with complimentary bread and butter

As all our dishes are freshly prepared, we cannot guarantee they are free from nuts or other allergens. If you have any food allergies or dietary requirements, please inform a member of staff. Thank you



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MAINS

The Full Fawkes (£3.50 Supplement)

Roast Sirloin of Beef, Butter Roasted Turkey, Yorkshire
Pudding, Pig in Blanket, Sage & Onion Stuffing, Stock
Gravy

Steak & Black Sheep Ale Pie

Individual Short Crust Pastry Pie, Triple Cooked Chips, Black Sheep Ale Gravy

Roast Sirloin of Beef

Yorkshire Pudding, Stock Gravy

Butter Roasted Turkey Breast

Turkey Breast Wrapped in Bacon, Sage & Onion Stuffing, Pig in Blanket, Yorkshire
Pudding, Bread Sauce, Stock Gravy

Roast Loin of Pork

Sage & Onion Stuffing, Crackling, Yorkshire Pudding, Stock Gravy

Pan Roasted Salmon Fillet

Sauté New Potatoes, Sauce Vierge, Truffle Cream Sauce

Five Onion Risotto

Red Wine & Black Olive Reduction

Slow Braised Lamb Shoulder

Creamed Mash, Roasted Onion & Garlic Sauce

Sides

Cauliflower Cheese £5.50

Slow Braised Red Cabbage with Port & Cinnamon £5.50

Creamed Sprouts, Savoy Cabbage & Pancetta £5.50

One Yorkshire Pudding £1.50

**All main courses are served with complimentary seasonal vegetables, triple cooked
goose fat roast potatoes and creamed mash.**

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DESSERTS

Espresso Martini Profiteroles

Choux Pastry, Chocolate Creme Patissiere, Espresso Martini Sauce, Chocolate Crumb

Traditional Christmas Pudding

Cream Rum Sauce

Sticky Toffee Pudding

Toffee Sauce, Clotted Cream & Honeycomb Ice Cream

Baileys Crème Brûlée

Stem Ginger Biscotti

Elderflower Posset

Cranberry Compote

Trio of Northern Bloc Ice Cream

Madagascan Bourbon Vanilla
Black Treacle
Chocolate & Sea Salt
Raspberry and Sorrel
Ginger Caramel Clotted
Cream & Honeycomb
Sicilian Lemon Sorbet

Cheese Board

Biscuits, Chutney, Apple, Celery
Harrogate Blue Cheese, Smoked Applewood
French Brie, Charcoal Briquette

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