



December Set Lunch Menu - 32

Turkey Tart

Chestnut and Onion Chutney

Bread

Sourdough
Sage and Nutmeg & Marmite Butter

Whittaker's Winter Solstice Gin Cured Salmon

Crème Fraîche Sorbet, Dill Oil, Clementine Jelly

Warm 'Pig in Blanket' Terrine

Pickled Cranberries, Chestnut Foam

Beetroot Tartare

Grapefruit, Pickled Chilli, Coriander

Pancetta Crusted Cod

Leek Fondue, Champagne Beurre Blanc

Yorkshire Chicken Breast

Christmas Dinner Croquette, Braised Peas, Truffled Velouté

Celeriac Wellington

Mushroom Sauce

Aged Fillet of Beef (15 Supplement)

Boulangère 'Chips', Mulled Wine Red Cabbage Harrogate Blue Cheese Sauce

Rhubarb and Custard

Rhubarb Sorbet, Rapeseed Oil Sponge, Vanilla and White Chocolate Creme Patisserie

Dark Chocolate Parfait

Christmas Pudding Ice-Cream

Mince Pie Magnum

Brandy Butter Ice-Cream

Side Orders

Boulangère 'Chips' 7

Potato Dauphinoise 7

Seasonal Vegetables 5

Roast Carrots & Parsnips 6.5

Sprouts and Pancetta 6.5