



The Tasting Room – December Lunch Menu

Private Dining £55 pp

Optional Wine Flight £55 pp

Turkey Tartlet

Onion Chutney

Bread and Butter Pudding

Walnut, 24-Month Aged Parmesan

Yorkshire ‘Chaat’

Beef Tartare, Rhubarb, Crumpet

Pol Roger, Brut Réserve, Champagne, NV

Breads

Brioche, Sourdough

Chicken Liver Parfait, Sage and ‘Stuffing’ Butter

Beetroot Tartare

Mulled Wine Gel, Goats Curd, Walnut Dressing

Tikveš, Luda Mara, Temjanika, Tikveš, North Macedonia, 2025

Caviar and Chestnut Cod

Leek Fondue, Champagne Beurre Blanc

Domaine Hamelin, Chablis 1er Cru, Vau Ligneau, France, 2022

OR

Côte de Porc

Christmas Dinner Croquette, Gravy Mayonnaise, Braised Peas, Bacon Cream

Bodegas Lan, D12 Rioja Crianza, Spain, 2023

Mince ‘Pie’ Magnum

Milk Chocolate

The Tasting Room Cheese Board

Sheffield Forge, Rhuby Crumble, Lancashire Bomb, Baron Bigod, Harrogate Blue

Apricot Loaf, Sourdough Crackers, Onion Chutney, Sauternes Jelly

Pol Roger, Rich Demi-Sec, Champagne, France, NV

This menu can be adapted for dietary requirements. Please provide advance notice.