

YOUR HOME FOR CHRISTMAS CHEER

# FESTIVE PARTY MENU

Two-Courses £28 | Three-Courses £35

Available from 20th  
November to 23rd  
of December  
Excl. Sundays

**Celeriac & Truffle Soup | Sourdough Bread** [PB/GFA] 1,2,7

**Smoked Mackerel Pâté | Dill Pickled Cucumber Salad, Toasted Sourdough** [GFA] 2,5,7,14

**Ham Hock Terrine | Celeriac Remoulade** 2,4,9

**Twice Baked Wensleydale Cheese Soufflé | Red Wine Poached Pear Salad** 2,4,7,9,14



**Butter & Sage Roasted Turkey | Roast Potatoes, Pigs in Blankets, Roast Vegetables,  
Buttered Greens, Gravy** 7

**Slow Braised Beef Shin | Truffle Creamed Potatoes, Roasted Shallot, Jus** 7,14

**Pan Roasted Seabass | Creamed Potatoes, Spinach, Mussel Cream Sauce** 5,7,8,14

**Mushroom, Walnut & Cranberry Pithivier | Vegan Gravy, Spinach** [PB] 1,2,10,13

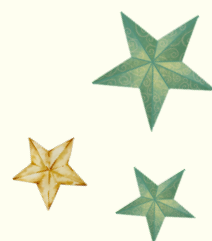


**Traditional Christmas Pudding | Brandy Sauce** [GFA] 2,7,14

**Chocolate & Coffee Mousse | Chocolate Ice cream** [PB] 2,14

**Yorkshire Cheese Board | Chutney, Crackers, Celery** 1,2,7,13,14

**Black Forest Cake | Cherry Compote, Sweet Cream** [PB] 2,14



V - Vegetarian | PB - Plant Based | GFA - Gluten Free Alternative Available | VG - Vegan | DFA - Dairy Free Alternative Available

1 Celery. 2 Gluten. 3 Crustaceans. 4 Eggs. 5 Fish. 6 Lupin. 7 Dairy. 8 Mollusc. 9 Mustard. 10 Nuts. 11 Peanuts. 12 Sesame seeds. 13 Soya. 14 Sulphur Dioxide.  
All our food is prepared to order, so we strive to satisfy all dietary requirements. Please inform one of our team of your specific allergy or dietary requirement when ordering. If you require more information about any ingredients or allergens in our dishes, please ask a member of our team.

A discretionary 10% service charge will be added to all tables.

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# CHRISTMAS DAY

Five-Courses | £95 per person

## Canapés & Fizz on Arrival



**Roasted Butternut & Sweet Potato Soup** | Sourdough Bread [PB/GFA] 2,7

**Beetroot Cured Salmon** | Lemon Gel, Pickled Beetroot, Crisp Salad [GF] 5,9,14

**Slow Braised Pork Bon Bon** | Creamed Leeks, Cider Jus [GF] 4,7,9,14



**Butter & Sage Roasted Turkey** | Roast Potatoes, Pigs in Blankets, Sage & Pork Stuffing,  
Roast Vegetables, Buttered Greens, Gravy 7

**Pan Roasted Cod Loin** | Creamed Potatoes, Spinach, Mussels Cream Sauce 5,7,8,14

**Heritage Beetroot Wellington** | Textures of Beetroot, Roasted New Potatoes,  
Vegan Jus [PB] 2,14



**Traditional Christmas Pudding** | Brandy Sauce [GFA] 2,7,14

**Yorkshire Cheese Board** | Chutney, Crackers, Celery 1,2,7,13,14

**Black Forest Cake** | Cherry Compote, Sweet Cream [PB] 2,14



*Tea or Coffee, Mince Pie & Sweet Treat*

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# CHILDREN'S CHRISTMAS DAY

£50 Per child  
(up to 12 years)



**Roast Tomato & Basil Soup | Brown Bread & Butter [PB/GFA] 1,2,7**

**Prawn Cocktail | Baby Gem, Marie Rose, Brown Bread & Butter [GFA] 1,2,3,4,7,9,14**

**Ham Hock Terrine | Chutney 14**

**Tomato & Basil Arancini | Wild Rocket, Vegan Parmesan [GF/PB] 13,14**



**Butter & Sage Roast Turkey | Roast Potatoes, Pigs in Blankets, Sage & Pork Stuffing,  
Roast Vegetables & Buttered Greens 7**

**Pan Seared Cod Fillet | Creamed Potatoes, Spinach, Lemon Butter [GF] 5,7,14**

**Slow Braised Beef | Creamed Potatoes, Spinach, Gravy 7,14**

**Mushroom, Walnut & Cranberry Pithivier | Spinach, Vegan Gravy [PB] 2,10,13**



**Christmas Pudding | Custard 2,7,14**

**Warm Chocolate Cake | Chocolate Sauce, Vanilla Ice Cream 2,7,14**

**Provenance Ice Cream Sundae | Whipped Cream, Marshmallows, Chocolate Sauce 2,4,7**

**White Chocolate & Blood Orange Cheesecake | Candied Orange, Orange Gel, Lemon Sorbet 2,7,13**



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# NEW YEAR'S EVE

Three-Courses | £45 per person

## Canapés on Arrival



Apple & Parsnip Soup | Smoked Cheese Beignet 1,2,4,7,9

Roasted King Scallops | Pressed Pork Belly & Creamed Leeks 1,7,8,14

Slow Braised Pork Cheek | Spiced Apple Compote, Crispy Kale, Jus 1,14



Treacle Cured Beef | Dauphinoise Potatoes, Celeriac Purée, Roast Shallot, Jus 7,14

Roast Monkfish | Ginger & Chilli Tomato Sauce, Parmentier Potatoes 5,7,14

Beetroot Wellington | Textures of Beetroot, Roasted New Potatoes, Vegan Jus [PB] 2,13,14



Chocolate & Coffee Mousse | Chocolate Ice-cream [PB] 2,13

Apple Clafoutis | Amaretto Custard, Vanilla Ice Cream 2,4,7,10,14

A Selection Of Fine Yorkshire Cheese | Chutney, Crackers, Celery 1,2,7,13,14



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# TERMS & CONDITIONS

Provisional bookings must be confirmed within 14 days of booking by paying a £10\* per person deposit (\*£20 per head deposit for Christmas Day and New Year's Eve bookings). This is non-refundable and non-transferable.

Full payment is due no later than 28 days prior to the date of the event.  
If you cancel your event within 28 days of the date of your booking, all monies paid are non-refundable.  
Cancellations must be made in writing.

Menu pre-orders are required no later than 28 days prior to the event.

All prices include VAT at the current rate.

Menus are subject to change, depending on the availability of ingredients and supplies.  
All food is prepared where allergens are present. Please ensure that any guests with food allergies or intolerances inform the venue at the time of booking.

We reserve the right to cancel events should numbers dictate. In this case, we will fully refund any monies paid.

The management of the venue reserves the right to refuse entry to the venue. In addition, the venue reserves the right to charge the organiser, company, or individual for any damages caused by unreasonable behaviour. The management reserves the right to refuse the service of alcoholic drinks within the current licensing laws.

Promotions cannot be used in conjunction with Festive Party, Christmas, or New Year's bookings.

Please note food service times for Christmas Eve, Christmas Day, Boxing Day, New Year's Eve and New Year's Day are as follows:

Christmas Eve 12-9pm, Christmas Day 12-4pm, Boxing Day 12-6pm  
New Year's Eve 12-9pm, New Year's Day 12-6pm