∨ VEGETARIAN

VE VEGAN

GF GLUTEN-FREE



the penny bun

Starters

SALT BAKED CELERIAC SOUP, LOADED JERUSALEM ARTICHOKE, CHEESE AND ONION, FRESH TRUFFLE

V / VE

YORKSHIRE TROUT, WOLFE BROS GIN CURE, GARDEN HERBS, HORSERADISH, CAVIAR, KOHLRABI PICKLE

TERRINE OF ESTATE LAMB, BELLY BACON, GOLDEN RAISIN AND SAFFRON CHUTNEY, YORKSHIRE FETTLE AND SOURDOUGH FLAT BREAD, BLACK GARLIC

Mains

STUFFED TURKEY BREAST*, PIGS IN GUANCIALE *
BLANKETS, SOURDOUGH BREAD AND FOUNTAINS GOLD
CROQUETTE, RED CABBAGE AND CRANBERRY, PARSNIP HASH
BROWN, SCHMALTZ* POTATOES, ROASTED BRUSSELS

CROWN PRINCE SQUASH, GNOCCHI, FRESH CHEESE, PICKLED MUSHROOM*, WINTER HERB PANGRATTATO

V / VE

TIKKA MONKFISH, WILD RICE PILAF, APRICOT, BEETROOT BHAJI, PICKLED CUCUMBER

WHITE PARK AGED SIRLOIN*, CHEEK* AND ONION PIE, BEEF JUS*, BEEF FAT* CABBAGE, POTATO TERRINE, WINTER SQUASH

Desserts

CHRISTMAS TRIFLE, CLEMENTINE, STOLLEN, EGG NOG CUSTARD, GINGERBREAD CREAM

PANETTONE PAIN PERDU, SALTED DARK CHOCOLATE ICE CREAM, CRÈME FRAÎCHE, PEAR

HAZELNUT PANNA COTTA, PRALINE, SPICED RUM, ROAST VE GF PINEAPPLE, HONEYCOMB