



Christmas Menu Main Courses

Traditional Christmas Roast Turkey Dinner

served with all the trimmings, roast and mashed potatoes, seasonal vegetables, bread sauce, cranberry sauce and turkey roast gravy. (GF can be adapted) £12.95

8oz Stilton-topped Secret Cut Steak

Tender as fillet, tasty as ribeye, served with a Mediterranean Ragout and accompanied with 'Parmentier' Potatoes. (GF) £18.95

Chef's "Proper" Game Pie

(Venison, Pheasant, Duck, Rabbit) Individually handmade with puff pastry, cooked slowly with juniper berries, port and a hint of orange, served with parmentier potatoes, seasonal vegetables and a rich red wine and port gravy. (V) £13.95

Homemade Pancake

topped with a medley of stir-fried vegetables and pumpkin seeds, drizzled with chef's Neapolitan sauce and crowned with glazed goat's cheese (V). (GF Can be adapted) £11.95

Nidderdale Chicken Breast

rolled in polenta, oven-roasted, with garlic, potatoes sun-blushed tomatoes. Served on a bed of leaves, drizzled with a herby tomato sauce. (GF Can be adapted) £14.95

Braised Lamb Shank

in a Rioja, and red current gravy, on a bed of mashed potato with seasonal vegetables. (GF) £16.95

Glazed Pork Cheeks

with cider, apple & thyme sauce on a bed of celeriac mash £14.95