

AVAILABLE 7 DAYS A WEEK, DURING THE EVENING.
PRE-BOOKING REQUIRED.

THREE COURSES - £48.00

TWO COURSES - £40.00

PRIVATE DINING - £52.00 PER PERSON

SAMPLE



FESTIVE DINNER

POTATO AND RED LENTIL BROTH, CRISPY LEEKS

CARAMELISED RED ONION, AND SMOKED RIBBLESDALE TART,
CRANBERRY REDUCTION

POACHED SALMON AND DILL CHEESECAKE, PICKLED CUCUMBER,
LEMON DRESSING

CRISP PORK BELLY, ON A SPICED APPLE PUREE, PEA SHOOTS

ROAST BREAST OF TURKEY, SAUSAGE MEAT AND CRANBERRY PARCEL,
SMOKED BACON, CRISP ROAST POTATOES, BARREL ROAST CARROTS,
SAUTÉED SPROUTS

SLOW COOKED SHIN OF BEEF PIE, ONION MASH, ROAST VEGETABLES,
THICK GRAVY

HERB CRUSTED SALMON SUPREME, CRUSHED OLIVE OIL NEW
POTATOES, TENDER STEM BROCCOLI, DILL CRÈME FRAICHE

WILD MUSHROOM, SPINACH AND YORKSHIRE BLUE FILO BUNDLE,
ROASTED NEW POTATOES, RED PEPPER COULIS

SALTMARSHE ORCHARD APPLE AND BLACKBERRY CRUMBLE, THICK
VANILLA CUSTARD.

CARAMELISED LEMON TART, WITH MERINGUE CREAM, RASPBERRY
CHEESECAKE YORKSHIRE ICE CREAM

WARM CHOCOLATE BROWNIE, CHOCOLATE SAUCE, CHERRY SWIRL ICE
CREAM

TRADITIONAL CHRISTMAS PUDDING WITH BRANDY SAUCE, AND
WINTER BERRY COMPOTE

TEA, COFFEE & MINCE PIES

YORKSHIRE CHEESEBOARD AND CRACKERS AVAILABLE AS AN
ADDITION AT £8.00 PER HEAD.