



FESTIVE MENU



STARTERS

Slow-Cooked Oxtail Soup

herb dumplings

Mulled Wine Cured Salmon

clementine, dill and capers

Wild Mushrooms on Toast

pine scented hollandaise (v)

MAINS

Roasted Turkey Breast

sausage and apricot stuffing, pigs in blankets, turkey gravy

Baked Coley Fillet

chive and pine-nut crumb, caramelised onion rosti, split dill cream

Elmbank Winter Squash Nut Roast

apricot and onion stuffing, sprouts, onion gravy (v)

All main courses come with selection of home grown vegetables and crispy roast potatoes



DESSERTS

Classic Christmas Pudding

sweet sherry custard, redcurrants

Baked Chocolate Pot

salted caramel brittle, chantilly cream

Selection of Yorkshire Cheese

biscuits, clementine and raisin chutney

MINI MINCE PIES WITH COFFEE

