



CHRISTMAS DAY LUNCH

Whisky Cured Salmon & Dressed Whitby Crab

Avocado mousse, Pickering watercress & celeriac remoulade

Ebberston Venison Carpaccio

Winter berries & parsnip crisp

Baked Goat's Cheese (v)

Salad of black figs, Pickering watercress & Pine nuts

INTERMEDIATE

Roast Butternut Squash Soup

Pancetta & Hazelnuts

Two Bird Roast

Butter Bronze Turkey & Goose

Pigs in blankets, our own stuffing, goose fat roast potatoes, Bread and homemade cranberry & port sauce

Sautéed Wild Mushrooms (v)

Leek risotto & Parmesan

Homemade Matured Christmas Pudding

brandy butter & rum sauce

Crème Brulee

& poached fig

Stilton, Yorkshire Brie & Kit Calvert Wensleydale

Homemade chutney, biscuits & celery

£80 per adult and £40 per child