

**Christmas Day 2016**

**On Arrival**

Champagne Cocktail  
Christmas Spices

---

**Snacks**

Scallop & Truffle Carpaccio | Sweet Potato & Rosemary Soup  
Smoked Salmon on Caraway & Buckwheat Blini

---

**Starter**

Smoked Duck Breast  
Confit Leg | Chestnut Purée | Bacon Crumb | Sprout Petals | Pomegranate | Chicory

Or

Vodka & Beetroot-cured Halibut  
Satsuma | Horseradish Crème Fraîche | Rye Crisp | Leek

---

**Main**

Roast Breast of Corn-fed Easingthorpe Bronze Turkey  
Ballotine of Leg | Cranberry Forcemeat | Yorkshire Pig in Blanket | Thyme & Garlic Gravy

Or

Yorkshire Venison Wellington  
Parsnip & Liquorice Purée | Curly Kale | Roast Pumpkin | Oxsprings Ham | Port & Orange Jus

Served with

Goosefat Roast Potatoes | Chestnuts | Sprouts | Carrots

---

**Pudding**

Warm Christmas Pudding  
Cognac Ice Cream

Or

Selection of British Cheese  
Home-made Crackers | Celery | Grapes | Cranberry Chutney

---

Coffee | Tea  
Home-made Mini Mince Pies

£80.00 per person

*Children's portions available - £35 per person (Under 12s only)*  
*Vegetarian alternatives available – please enquire when booking*  
*To allow for decanting and chilling, please pre-order your wine if possible*