



FESTIVE PARTY & FUNCTION MENU

To Start

Spiced Parsnip Velouté, Onion Bhaji, Coriander, Puffed Wild Rice

Pressed Yorkshire Game Mosaic, Pear, Celery, Walnut & Barrel Aged Vinegar

Beetroot Cured Sea Trout, Whiskey Gel, Celeriac, Apple & Hazelnut

Sun Blush Tomato, Basil & Parmesan Arancini, Slow Roasted Peppers, Pesto

Chicken Liver Parfait, Toasted Brioche, Apple & Vanilla Relish, Dressed Leaves

To Follow

Traditional Roast Free-Range Turkey, Pigs in Blankets, Roast Potatoes, Cranberry & Herb Stuffing,
Honey Roast Roots, Brussel Sprouts, Pancetta & Chestnuts, Pan Gravy

Red Wine Braised Daube of Beef, Grain Mustard Dauphinoise, Winter Greens, Carrot & Swede Puree, Bourguignon Sauce

Individual Pheasant Wellington, Wild Mushrooms, Braised Red Cabbage, Fondant Potato, Sprouts, Red Wine Jus

Pan Roast Cod, Creamed Potato, Cauliflower Puree, Leek, Potted Brown Shrimp Butter

Wild Mushroom, Hazelnut, Spinach & Yorkshire Blue Cheese Open Lasagne, Garlic Croutes

To Finish

Aysgarth Falls Homemade Christmas Pudding, Redcurrant & Port Compote, Brandy Sauce

Mulled Berry Frangipane, Cinnamon & Orange Blossom Chantilly Cream

Lemon Posset, Honey, Lavender & White Chocolate

Chocolate Palet D' or, Salted Caramel, Honeycomb Ice Cream

Mini Yorkshire Cheeseboard; Traditional Wensleydale, Wensleydale & Cranberries,
Yorkshire Blue, Traditional Garnish (£5 Supplement)



£29.95pp Two Courses | £37.95pp Three Courses

If you have any specific requests, allergies, or intolerances, please ask a member of staff before ordering who will be able to provide you with more information.