



CHRISTMAS DAY

Mulled Wine on Arrival

Starters

Cream of Celeriac & Apple Soup

Crème fraîche, roasted walnut spiced granola, sourdough (DF*, GF*, V, VE*)

Whipped Chicken Parfait

Caramelised onion chutney, pickled blackberries, cocoa nibs, toasted brioche (GF*)

King Prawn Cocktail

Crevette, Marie Rose sauce, cucumber, cherry tomato, gem lettuce (DF, GF)

Salt-Baked Heritage Beetroot

Ribblesdale goat's cheese custard, hazelnuts, cranberries, watercress (DF*, GF, V, VE*)

Main Courses

Roasted Turkey Crown

Cranberry & sage stuffing, traditional garnish, turkey gravy (DF*, GF*)

Nut Roast

Traditional garnish, vegetable gravy (DF*, GF, V, VE*)

Brown Butter Poached Halibut

Curried Waldorf salad, white wine potato velouté, sea herbs (DF*, GF)

Butternut Squash & Sage Risotto

Toasted seeds, Harrogate Blue cheese, maple vinaigrette (DF*, GF, V, VE*)

Desserts

Christmas Pudding

Whisky custard, redcurrants (DF*, GF*, V)

Cherry & Port Trifle

Crème pâtissière, vanilla sponge, soaked cherries (GF*, V)

Overnight Baked Chocolate Délice

Raspberries, honeycomb, raspberry sorbet (GF, V)

Yorkshire Cheese Board

Quince, truffle honey, winter chutney, artisan crackers (GF*, V)

Tea, Coffee & Mince Pies to Finish (GF*, VE*)

ALLERGENS & DIETARIES: GF - GLUTEN FREE | V - VEGETARIAN | VE - VEGAN | * - ADAPTABLE.
PLEASE SPEAK TO A MEMBER OF STAFF TO ADVISE OF ANY DIETARY NEEDS OR TO REQUEST CALORIFIC INFORMATION.
A discretionary 10% service charge will be added to your bill.