Fletchers Festive Table

Two Courses, £65 Per Person | Wine Pairing, £40 Per Person
Three Courses, £75 Per Person | Wine Pairing, £60 Per Person

Starters

SMOKED SALMON & WHITBY CRAB
Oak-smoked salmon, fennel & dressed crab, dill lemon cream (GF)

JERUSALEM ARTICHOKE VELOUTÉ
Artichoke crisps, Wiltshire truffle (GF*, VE)

TWICE-BAKED CLASSIC CHEESE SOUFFLÉ
Glazed with Quicke's Cheddar Mornay sauce

SCALLOPS AU GRATIN
Shallot & white wine cream, Gruyère cheese, spring onions (GF)
(£7 supplement per person)

Mains

POLLARDS OF THIRKLEBY TURKEY
Chestnut & apricot stuffing, chipolata, roasted potatoes, winter vegetables, turkey gravy (DF*, GF*)

NORTH ATLANTIC HALIBUT
Broccoli purée, crab cake, Yorkshire coastal herbs, almond & smoked garlic velouté

SQUASH, CARAMELISED ONION & PINE NUT PITHIVIER
Wilted spinach, white wine & sage cream (VE)

FILLET OF BEEF WELLINGTON (FOR TWO)
Wrapped in mushroom duxelles & puff pastry, roasted roots, sautéed potatoes with shallots, red wine jus
(£25 supplement per person - please allow 30 minutes)

Desserts

CHRISTMAS PUDDING CRÈME BRÛLÉE
Citrus-spiced custard baked over brandy-infused Christmas pudding (V)

APPLE CRUMBLE
Vanilla ice cream & Calvados custard (V)

STICKY TOFFEE & DATE PUDDING
Butterscotch sauce, vanilla ice cream (V)

SELECTION OF BRITISH ARTISAN CHEESES
Seasonal fruit chutney, grapes, orange blossom & vanilla macerated apricots, quince, selection of biscuits
Please ask for today's cheese offering
(£5 supplement per person)

TEA, COFFEE & MINCE PIES

ALLERGENS & DIETARIES: DF - DAIRY-FREE | GF - GLUTEN-FREE | V - VEGETARIAN | VE - VEGAN | * - ADAPTABLE
PLEASE SPEAK TO A MEMBER OF STAFF TO ADVISE OF ANY DIETARY NEEDS OR TO REQUEST CALORIE INFORMATION.