

Christmas day lunch

4 courses & coffee £58 . Under 10's £29

12.30pm until 2.30pm

Robust plum tomato soup, drizzle of basil oil

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Veloute of celeriac and potato with chives and white truffle oil

Parfait of foie gras & chicken livers, grenadine onions & toasted babky bread

Soufflé of golden cross goats cheese, poached pear salad & toasted walnuts

Gateaux of whitby crab and avocado with mango oil

Wild mushroom & thyme risotto

Assiette of smoked salmon, poached quails eggs, potato salad

& caviar

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Butter roasted turkey, with seasonal trimmings

Line caught wild sea bass with a seafood cream and queen scallops

Confit Gressingham duck leg, red onion & sultana marmalade red wine sauce

Brasied lamb shank, leek & potato mash, tomato, garlic & rosemary jus

Petit tournados of Hartshead moor fillet beef, duo of sauces

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Trio of desserts

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Coffee & petit fours