



Boxing Day Lunch & Dinner Menu

Starters

Chef's homemade plum tomato & red pepper soup, warm bread & butter (V, VE GFA)

Crayfish cocktail, Marie rose sauce, warm bread (GFA)

Yorkshire ham hock terrine, winter fruit chutney, garlic & thyme crostini (GFA)

Simple smoked salmon, pickled balsamic onions, capers

Deep fried panko coated French brie, cranberry & sweet chilli dip (V)

Tandoori spiced chicken tenders, mint yoghurt, cucumber salad (GF)

Main Courses

Topside of prime 35-day dry aged **Yorkshire beef** (*served pink*), red wine gravy

Roasted **Yorkshire turkey**, sage & red onion stuffing, red wine gravy

Herb roasted **loin of pork**, crackling, sage & red onion stuffing, red wine gravy

'The Inn Trio' a slice of Beef, Pork & Turkey, sage & red onion stuffing, red wine gravy (*a supplement of £2.95 applies to this dish*)

Baked three nut roast, sage & red onion stuffing, meat free gravy (V, VEA, GFA)

All above are served with herb roasted potatoes, Yorkshire pudding, whole honey roasted carrot & buttered seasonal greens (V/GF/VE gravy & Yorkshire pudding available upon request)

Chargrilled 8oz Yorkshire reared flat iron steak, grilled cherry vine tomatoes, portobello mushroom, onion rings, dressed rocket twice cooked chips (*a supplement of £6.95 applies to this dish*)

Grilled seabass fillet, sauté new potatoes, spinach & red onion, roasted vine tomato sauce (GF)

Battered East Coast haddock, twice cooked chips, mushy peas, homemade tartare sauce, lemon

Fresh pappardelle pasta, wild mushrooms, garden peas, baby onions, white wine & cream sauce (V)

Homemade short crust Yorkshire reared steak & local ale pie, creamed mash potatoes, mixed seasonal greens, red wine gravy

The Inn "Plant Based Cheeseburger" 8oz plant-based patty, lettuce & tomato, vegan mayo, vegan cheese (V, VE, GFA)

Desserts

Traditional Christmas pudding, brandy sauce

Crème Brûlée, mulled wine berry compote, shortbread (V, GFA)

Ferrero Rocher & mascarpone cheesecake, Belgian chocolate sauce (V)

Chocolate brownie, chocolate sauce, local Yorvale caramel & honeycomb ice cream (V, GFA)

Belgian chocolate tart, chopped roasted nuts, plant based salted caramel ice cream (V, VE, DF)

Sticky toffee pudding, homemade butterscotch sauce, local Yorvale butter toffee ice cream (V)

Two Courses - £40.00 Three Courses - £48.00

Available Sides

Classic cauliflower cheese	£4.25	Honey roasted parsnips	£4.25	Truffle cauliflower cheese	£4.50
Twice cooked chips	£4.50	Skinny fries	£4.50	Truffle Fries	£5.50
Battered onion rings	£4.00	Peppercorn sauce	£4.25	Braised red cabbage	£4.00
		Buttered seasonal vegetables	£4.00		

ALLERGEN INFORMATION

Please discuss any food allergies with a member of staff. Our fryers are used for various products and therefore may contain allergen traces.

As our kitchen is not an allergen free zone we cannot guarantee absolute trace exclusion from a dish.

DIETARY INFORMATION GF gluten friendly | GFA gluten friendly available | V vegetarian | VA vegetarian available | VE vegan | VEA vegan available | DF dairy free | DFA dairy free available |