

## Saturday 6th December 2025

Arrival at 7.00pm, food service at 7.30pm, followed by entertainment, music and fun!

Tables are available for parties of 10, larger groups may be spread over separate tables. Any bookings made for smaller numbers may be seated on a table with other guests who are arriving to enjoy the evening also, a great way to make new friends!

£49.00 per person (Situated in room) £39.00 per person (Situated outside room with restricted view. Individual and smaller tables available)



Ballotine of confit duck, Parma ham & ham hock, Cumberland sauce, pickled balsamic onions, crostini (GFA)

Roulade of Scottish gravadlax, dill cream cheese & crayfish, petit salad, horseradish (GF)

King prawn and crayfish cocktail, gem heart, watercress, bloody Mary sauce, rosemary focaccia

Deep fried breaded camembert, tossed rocket, cranberry & redcurrant dipping sauce (V)



Traditional roasted turkey, smoked "pig in blanket", herb roasted potatoes, sausage meat & chestnut stuffing, pan gravy, honey roasted carrot, seasonal buttered greens (GFA)

Grilled fillet of sea bass, sauté new potatoes, wilted spinach & red onion, Provençale sauce (GF)

Slow braised feather blade of Yorkshire beef, champ mash, red wine jus honey roasted carrot, seasonal buttered greens

Rigatoni pasta, ratatouille of Mediterranean vegetables, fresh basil pesto, Gran Padano (V)



Traditional Christmas pudding, brandy sauce (GFA)

Classic crème brûlée, mulled berry compote, shortbread (V, GFA)

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

Vegan lemon tart, fresh raspberries, dairy free strawberry & yuzu Yorvale ice cream (V, VE, DF, GF)



A non-refundable deposit of £20.00 per person is required after this time to confirm the booking, full payment and pre orders will be required 14 days prior to arrival.

A discretionary service charge of 10% will be added to all tables of 10 people or more, please let a member of the team know if you wish to remove this.

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.