

# Yuletide

## Menu



### Starters

#### Swinton Estate Venison Pastrami

*Choucroute, Glazed Rarebit on Honey Brioche*

#### Smoked Haddock

*Potato Velouté, Chestnut Pest, Parmesan Straw*

#### Ribblesdale Cheese Custard

*Walled Garden Beetroot, Horseradish Granite*

### Mains

#### Garlic and Thyme Roasted Turkey Escalope

*Crispy Polenta, Creamed Sprouts, Pigs in Blankets,  
Cranberry Chutney, Bread Sauce Espuma*

#### Pan Seared Trout

*Curried Waldorf Salad, Coconut and Shellfish Bisque*

#### Roasted Cauliflower Steak

*Spiced Butter, Lentil Dahl, Garden Chard,  
Lime Yoghurt and Black Garlic*

### Desserts

#### Traditional Christmas Pudding

*Brandy Anglaise*

#### Caramelised White Chocolate Créméux

*Passion Fruit and Mango Sorbet, Coconut, Malibu*

#### Selection of Yorkshire Cheeses

*Served with Quince Jelly, Celery, Grapes, Crackers*

### To Finish

Coffee or Tea with Mince Pie

2 Courses £25 | 3 Courses £32