



SWINTON ESTATE

Yuletide

AT THE TERRACE



Starters

Swinton Estate Venison Pastrami, Choucroute, and Glazed Rarebit on a Honey Brioche

Velouté of Walled Garden Jerusalem Artichoke, Smoked Haddock Bon Bon, Artichoke Barigoule

Salt Baked & Preserved Garden Beetroots, Lightly Smoked Fresh Ricotta, Walled Garden Blackcurrants, Sugar Puffed Pearl Barley

Main Courses

Poached & Roasted Ballantine of Turkey Escalope, Prune & Sausage Stuffing, Pig in Blanket, Crispy Polenta, Creamed Sprouts, Cranberry Chutney, Bread Sauce Espuma

Lightly Cured Fillet of Hake, Curried Waldorf Salad, Garden Butternut Veloute, Seaweed Cracker

Baked Tomato & Garden Basil Tart, Garden Greens, Estate Pesto, Tunworth & Winter Truffle

Desserts

Traditional Christmas Pudding, Brandy Anglaise, Red Currants

Warm Spiced Winter Fruit Crumble and Vanilla Ice Cream

Selection of Yorkshire Cheeses served with Quince Jelly, Celery, Grapes and Homemade Seed Crackers

Finish with Tea/Coffee and a Mince Pie

Two Courses £27 | Three Courses £35

*Please speak to a member of staff **before ordering** if you have any allergies or dietary requirements. We will accommodate where we can, however, we operate multi-use kitchens so cannot guarantee that there will be no traces of the allergen present in the kitchen.*