

The price includes Canapés on arrival, luxury crackers, novelties and a Christmas gift.

CHRISTMAS DAY MENU

Yorkshire Game and Pistachio Terrine with Pedro Ximenez Figs,
Pickled Wild Mushrooms. Melba Toast

Wentbridge House King Prawn and Lobster Cocktail, Crab and Dill Toastie, Bloody Mary Marie Rose

Alfred Enderby Dry-Cured traditionally Smoked Salmon, Beetroot and Apple Remoulade, Citrus Crème Fraiche, Exmoor Caviar, Rye Bread

Warm Golden Cross Goat's Cheese, Radicchio, Pear, Pickled Walnuts, Celery, Golden Sultana and Honey Dressing (v)

> Celeriac and Winter Truffle Velouté (v) or Champagne Coronita (v)

Slow-roasted Yorkshire Bronze Turkey, Confit Leg and Chestnut Stuffing, Pigs in Blankets, Brussel Sprouts with Pancetta, Mulled Juices

Roast Dovecote Park Estate Dry-Aged Fillet of Beef 'Rossini', Wild Mushrooms, Buttered Spinach, Duck Liver Pâté, Red Wine and Winter Truffle Jus

Pan-fried Fillet of Turbot, seared Orkney Scallop, Saffron Cocotte Potatoes, Sea Vegetables, Champagne Creamed Leeks

Baron Bigod, Sage and Cranberry Wellington, Creamed Kale, Lyonnaise Potatoes (v)

All our Main Courses are served with a selection of Festive Vegetables and Duck Fat or Vegetarian Roast Potatoes, Honey and Mustard roasted Carrots and Parsnips, Mulled Spiced Red Cabbage, glazed Brussel Sprouts with Pancetta

> Wentbridge Christmas Pudding, Brandy Crème Anglaise, Redcurrants and Madagascan Vanilla Ice Cream

Amaretto and Boozy Cherry Trifle, Dark Chocolate, toasted flaked Almonds and Almond Brittle

Hazelnut Praline Pavlova, Tonka Bean Ice Cream, Gold Leaf

Selection of Artisan Cheeses with Cranberry Relish, Biscuits and Celery

Taylors of Harrogate Coffee or Tea with Mince Pies and Salted Caramel Truffles

A discretionary optional 10% service charge will be added to your bill, 100% of which goes directly to the team.