

DECEMBER FESTIVE MENU

Available from Friday 1st December until Lunch Saturday 23rd December

Lunch Monday-Friday 12pm-2.30pm

Lunch Saturday 12pm-4pm Dinner Monday–Friday 6pm–8.30pm

Why not start your meal with our warm mulled wine Mini £1.75 or Large £4.00

CELERIAC VELOUTE

Truffle Pecorino Croute

PRESSED GOOSNARGH DUCK, DUCK LIVER PATE

Duck Fat Brioche, Mulled Wine Dressing

CORNISH CRAB & SALMON RAVIOLI

Seared Squid, Lime, Coriander & Chilli

BAKED PRINCE PUMPKIN

Sage, Chestnut & Goat's Curd Tart

POACHED & ROAST GOOSNARGH TURKEY BREAST

Stuffing, Pigs in Blankets & Bread Sauce Fritter

YORKSHIRE VENISON HAUNCH

Venison Pie, Carrots & Parsnips

SCOTTISH HAKE FILLET

Mussel & Parmesan Potato, Scorched Leeks

WILD MUSHROOMS, ARTICHOKES & SMOKED GARLIC GNOCCHI

Kale Textures

GRASSINGTON HOUSE CHRISTMAS PUDDING

Brandy Sauce

CHOCOLATE, CHERRIES, KIRSCH & CREAM

Grassington House Black Forrest Gateau

SPICED PEAR CHARLOTTE

Poire William Vanilla Ice Cream

A SELECTION OF COURTYARD CHEESE

Homemade Chutney & Biscuits Supplement £3.00

Why Not treat yourself to a Festive Liqueur Coffee from £6.25

Two-course £19.50 | Three-course £22.50