



DECEMBER CHRISTMAS MENU

Available from Wednesday 1st December until Thursday 23rd December

Wednesday to Sunday 12pm–8.00pm

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

VELOUTE

LOCAL MOOR PHEASANT BREAST (GF)

Wild Mushroom, Gaufrette Potato, Jus Dressing

ASIAN STYLE TEMPURA PRAWNS

Kimchi Cabbage, Sweet Sour Dressing

SALT BAKED SWEET POTATO (V)

Coriander Gnocchi, Gorgonzola

POACHED & ROAST GOOSNARGH TURKEY BREAST

Stuffing, Pigs in Blankets & Bread Sauce Fritter

RARE BREED PORK BELLY (GF)

Parsnip Vanilla Potato, Crisp Onions, Sage Onion Butter

SEARED SALMON FILLET (GF)

Crispy Mussels, Lobster Bisque

KING OYSTER MUSHROOM & LENTIL WELLINGTON (V)

Mushroom Ketchup

GRASSINGTON HOUSE CHRISTMAS PUDDING

Brandy Sauce

DRUNKEN CHERRIES, DARK CHOCOLATE SPONGE

Chocolate Cremeux, Freedom Milk Thick Cream

LEMON MERINGUE

Raspberry, Clementine Sorbet

A SELECTION OF CHRISTMAS COURTYARD CHEESE

Homemade Chutney & Biscuits

Supplement £3.50

Why Not treat yourself to a Festive Liqueur Coffee from **£7.25?**

Three-course menu priced at **£29.50**

Two Course Menu Priced at **£26.50**