



SUNDAY LUNCH MENU

December 2020

Served from 12noon

CELERIAC & APPLE VELOUTE (GF) (V)

PRESSED TERRINE OF DUCK, PARTRIDGE & FREE-RANGE CHICKEN (GF)

Prunes & Apricots, Red Currants

TIGER PRAWN & CRAB RAVIOLI

Shellfish & Chive Bisque

CONFIT ONION & BEETROOT TATIN (V)

Goat's Cheese Fritter, Beetroot Textures

14-HOUR SLOW COOKED LOCAL HEREFORD BEEF RUMP

Yorkshire Pudding

POACHED & ROAST GOOSNARGH TURKEY BREAST

Stuffing, Pigs in Blankets & Bread Sauce Fritter

SEARED SEA BASS

Home Blushed Tomatoes, Dill Spinach Spätzle, Fish Nage

ROAST BUTTERNUT SQUASH, CHESTNUT & SAGE LASAGNE (V)

**ALL MAIN COURSES ARE SERVED WITH
DRIPPING ROAST POTATOES & A SELECTION OF SEASONAL VEGETABLES**

GRASSINGTON HOUSE CHRISTMAS PUDDING

Brandy Sauce

BAKED WHITE CHOCOLATE & RASPBERRY CHEESECAKE

Dark Chocolate Delice

OSBOURNE BREAD & BUTTER PUDDING

Village Thick Cream

A SELECTION OF CHRISTMAS COURTYARD CHEESE

Homemade Truffle Honey & Biscuits

Supplement £3.50

2 Course £22.50 3 Course £25.50