



**£30 per head**

**Starters**

**Whipped Herbed Goats Cheese**, mulled pear and walnut toast(v)

**Roast Butternut Squash & Sage Soup** with chestnut dumplings (v)

**Bourbon Glazed Belly Pork** with black pudding beignet, apple puree and crispy onion rings (g)

**Prawn and Crayfish Cocktail** in traditional Marie Rose sauce with brown bread and butter

**Mains**

**Butter Roast Turkey**, citrus stuffing, pigs in blankets, duck fat roasties and traditional trimmings

**Roast Sirloin of Beef**, savoury mince pie, fondant potato, honey roast roots, ale and onion gravy

**Whitby Cod** with crispy battered cod cheeks, smoked fish chowder, leeks and baby turnips (g)

**Crab and Watercress Salad** with apples and hot chorizo sausage (g)

**Roast Pumpkin Chestnut and Feta Pithivier**, wild mushrooms and watercress (v)

**Lentil, Mushroom and Root Vegetable Shepherds Pie** with caraway and honey roast carrots (v) (g)

**Puddings**

**Cranberry and Almond Bakewell Tart** with Drambuie custard.

**Steamed Plum Pudding**, brandy butter and spiced rum sauce.

**Assiette of Chocolate**, brownie, brulee and white chocolate parfait with black cherries and honeycomb

**Poached Pear**, granola and mulled wine with Chantilly cream (g)