



Three course Christmas Dining

Sample menu

A FESTIVE PLATTER TO SHARE

Sticky Asian Fried Chicken

Soy, chilli & ginger glaze, sesame seeds & pickled chilli.

Whipped Feta & Hot Honey

Aleppo chilli & pink pickled onions.

Forest Mushroom Arancini

Sun-dried aioli, Gran Levanto & crispy sage.

Panko Crumbed Butterflied Prawns

Served with chilli jam.

Harissa & Maple Roasted Carrots

Cumin & lemon yoghurt, chermoula, crispy chickpeas & coriander cress.

Pigs in Blankets

Cumberland sausage, smoked streaky bacon and cider & honey mustard glaze.

Hobbs house rosemary & sea salt focaccia

MAINS

York House Roasted Pork Belly

Confit garlic mash, spiced red cabbage, veal jus, Bramley apple sauce & crispy sage.

The Cosy Christmas Pie

Roast turkey & smoked ham hock pie with creamy confit garlic mash, maple & thyme roast carrots and parsnips, spiced red cabbage, pig in blanket, red wine gravy.

Herb Crumbed Fillet of Salmon

Dauphinoise potato, wilted spinach, dill & white wine cream, braised leek.

Maple Roasted Squash

Braised fennel, shallot & white bean puree, pangrattato, chermoula, tenderstem broccoli, aged balsamic roasted red onion and mixed micro leaves.

DESSERTS

Traditional Christmas Pudding

Served with lashings of brandy sauce.

British Cheese Plate

Cropwell Shropshire Blue, Perl Wen, Barbers Vintage Cheddar, grapes, Peter's Yard sourdough crackers and a fig & honey chutney.

Clotted Cream Vanilla Bean Cheesecake

Served with a blackberry compote.

Salted Chocolate Truffle and Brownie Torte

Served with vanilla pod ice cream and a chocolate leaf.

Sicilian Lemon Tart

Served with coconut sorbet.

Add a coffee & chocolate truffle for £5
(boozy coffees excluded)