



DECEMBER FESTIVE MENU

Available from **FRIDAY 1st December until Lunch Saturday 23rd December**

Lunch Monday–Saturday 12pm–2.30pm

Dinner Monday–Friday 6pm–8.30pm

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

CELERIC VELOUTÉ

Truffle Pecorino Croûte

PRESSED GOOSNARGH DUCK

Duck Liver Pâte, Duck Fat Brioche, Mulled Wine Dressing

CORNISH CRAB & SALMON RAVIOLI

Seared Squid Lime Coriander & Chili

BAKED PRINCE PUMPKIN

Sage, Chestnut & Goats Curd Tart

POACHED & ROAST GOOSNARGH TURKEY BREAST

Stuffing, Pigs in Blanket & 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 Gateaux

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**