



DECEMBER FESTIVE MENU

Available from Wednesday 2nd December until Wednesday 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**

CELERIAC & APPLE VELOUTE

PRESSED TERRINE OF DUCK, PARTRIDGE & FREE-RANGE CHICKEN

Prunes & Apricots, Red Currants

TIGER PRAWN & CRAB RAVIOLI

Shellfish & Chive Bisque

CONFIT ONION & BEETROOT TATIN

Goat's Cheese Fritter, Beetroot Textures

POACHED & ROAST GOOSNARGH TURKEY BREAST

Stuffing, Pigs in Blankets & Bread Sauce Fritter

LOCAL MOOR PHEASANT BREAST

Pancetta, Black Pudding, Thyme Lentils

SEARED SEA BASS

Home Blushed Tomatoes, Dill Spinach Spätzle, Fish Nage

ROAST BUTTERNUT SQUASH, CHESTNUT & SAGE LASAGNE

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 Chutney & Biscuits

Supplement £3.50

Why Not treat yourself to a Festive Liqueur Coffee from **£6.25**

Three-course menu priced at **£25.50**