1783

Christmas Eve Set Menu

Crafted from the seasonal larder of the Yorkshire Dales and prepared by classically trained chefs, our food builds on the traditions of Yorkshire fine dining. We celebrate simplicity with elegance and take every measure to ensure our food and service represents the very best of the Dales.

Starter Roast cauliflower soup, toasted almonds

Whipped goats cheese, beetroot, chicory, chai seeds

Trout canneloni, cucumber, Apple, dill mayo

Ox cheek fritter, shallot puree, watercress salad

Main Course

Venison loin and haunch, beetroot, squash, blackberries

Belly pork and glazed pig cheek, potato terrine, spiced Apple puree

Wild Herb crusted hake, roast tomato risotto, mussels

Butternut squash steak, hazelnuts, swede, kale

Dessert

Classic creme brulee, shortbread

Dark chocolate pave, mulled pear, honeycomb

Lemon tart, chantilly cream, tangerie gel

Cheeseboard

Please inform staff of any allergies / intolerances