1783

Boxing Day - 4 Course 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

Tomato & Basil Soup

Sourdough, butter

Confit Guineafowl Ravioli

Truffle, spring onion

Gin & Beetroot Cured Salmon

Pickled beetroot, fennel, chicory, shallot

Main Course

Beef Short Rib

Garlic & pancetta mash, fine beans, baby turnips, jus

Wild Mushroom Fettuccine

Fresh nutmeg & winter truffle

Skrei Cod

Butterbean puree, broad beans, pea, smoked pancetta, chicken butter sauce

Dessert

Lemon Custard Tart

Italian meringue, lemon & mint sorbet, candied lemon zest

Brioche Bread & Butter Pudding

Apricot glaze, crème anglaise

Sticky Toffee Pudding

Toffee sauce, vanilla ice cream

Coffee

Aroma Special Roast Coffee

Served with a milk chocolate truffle

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