

THE GREAT CHRISTMAS FEAST 2022

Executive Chef: Ashley Clark

TO START

COD & OYSTER

Steamed Cod, Dublin Colcannon, Winter Savory
Oyster Horseradish Butter Sauce

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THE FEAST

HOUSE-SMOKED YORKSHIRE TURKEY

Apricot & Sage forcemeat, Spiced Chestnuts

SERVED WITH ALL THE TRIMMINGS

Triple-cooked duck fat roast potatoes, Creamed sprouts with
treacle cured bacon, Anise carrots with agave glaze, Ursula's
mulled red cabbage condiment
Red wine and cranberry gravy

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TO FINISH

TWELFTH NIGHT CAKE

Poached Pear, Frangipane, Bayleaf Anglaise

**VEGETARIAN, VEGAN, GLUTEN-FREE & DAIRY-FREE
OPTIONS AVAILABLE ON ALL COURSES**