



Canapés on arrival

Selection of Crab and Crayfish cocktail, Duck liver mousse and Parmesan and courgette pâté

STARTERS

Pumpkin and sage soup with gruyère croutons

Crab and crayfish cocktail

Guinea fowl and black truffle ballotine with green apple salad and buttermilk
Carrot, beetroot and chicory salad with pomegranate dressing and goat's cheese

MAINS

16oz grass-fed, 28 day dry-aged, Yorkshire rib eye steak

Steak, kidney and mushroom pie or steak and mushroom pie

Slow-cooked, free range Blyburgh Pork belly with baked apple and red cabbage

Potato and Wensleydale pie (v)

All served with beef dripping chips, cauliflower cheese and Brussels sprouts with bacon and chestnuts

DESSERT

Christmas pudding with brandy custard

Sticky toffee pudding with vanilla ice cream

Orange and cranberry sorbet

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Cheeseboard to share

Cantorel Roquefort, Kit Calvert Wensleydale and Saint- Nectaire

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Coffee and mince pies