



## **A Traditional Christmas Day**

### **Starters**

Cream of celeriac & apple soup.

Fine duck liver parfait served with homemade, toasted butter brioche & sweet red onion marmalade.

Fennel & dill scented gravadlax, sunflower seed rye bread, sushi ginger & sweet mustard dressing.

Roasted fig & goats cheese tart, almond and roquette pesto salad.

Baked Mushrooms with creamy blue cheese, topped with garlic crumb.

Aromatic duck, cucumber & spring onion salad, plum sauce

### **Main Course**

“Turkey with a twist” local turkey breast stuffed with homemade sausage meat, cranberries, chestnut, sage and onion farce, wrapped in dry cured streaky bacon.

Roasted turbot, king prawn & borlotti beans.

French trimmed rack of hogget lamb, black pudding croquette and lamb gravy.

Pan seared loin of red deer, port, chestnut & wild mushroom jus.

Thyme & Black pepper roasted ribeye of beef bordelaise

All dishes are served with roast seasonal vegetables, duck fat roasted potatoes & brussels sprouts.

(vegan & vegetarian options available on request)

### **Desserts**

Mr Ackroyds own Sticky Toffee Pudding, Caramel sauce.

Almond and black cherry frangipane.

Traditional French lemon tart.

Mango & passionfruit semifreddo.

Homemade Traditional Christmas Pudding with Brandy Sauce.

### **To Finish**

Help yourself to Yorkshire Wensleydale cheese & Christmas cake.

One sitting: 12:30pm to sit down 1pm

Adults £79.50 Children under 12 £37.50

Pre-orders are required by 7th December, please mark clearly under 12's

