

Christmas Celebration - £22

Starters

Chicken Liver, Madeira & Thyme Parfait
Served with toast and balsamic onion chutney

Gin Cured Smoked Salmon
Sourdough crusty bread, cucumber & dill pickles

Honey Roasted Parsnip Soup 
Toasted fennel seeds & homemade focaccia


Rosemary Crusted Goats Cheese 
Baby leaves, mulled cranberry compote

Mains

Traditional Roast Turkey
or Yorkshire Topside of Beef
*Duck fat roast and mashed potato,
seasonal vegetables & trimmings*

Slow Roasted Whixley Belly Pork
With crispy crackling, creamy mash, vegetables & jus-lié

Trout Provençale en Papillote
*Cherry tomatoes, olives, zucchini and herb de Provence.
Lemon & chive potatoes*

Gnocchi Con Funghi 
*Small potato dumplings combined with garlic sautéed
wild mushrooms and wilted baby spinach in a rich porcini
cream sauce, finished with truffle oil & parmesan shavings*

Desserts

Traditional Christmas Pudding
Homemade Brandy Sauce

Wensleydale Cheese Board
Biscuits & fruit chutney

Chocolate Fudge Yule Log
Chantilly cream & hot chocolate sauce

New York Baked Vanilla Cheesecake
Blueberry & lime compote

Coffee & Mini Mince Pies

£10pp deposit required for parties of 8 or more

 Suitable for Vegetarians. Items on this menu may contain nuts.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering. Full allergen information is available on request.


New Year's Eve - £65

Starters

Disco & Dancing til late. Food served from 7pm

Garlic Seared Queenies
*Award winning black pudding, minted pea purée
& smoked pancetta*

Plum Tomato & Piquillo Pepper Soup 
Basil crème fraiche drizzle

Trio of Arancini 
*Crispy fried risotto balls; tomato & mozzarella,
goats cheese & pepolata, mushroom duxelles & pesto*

Game & Pistachio Terrine
Honey glazed fig and black cherry compote


Mains

Roasted Salmon & Pesto King Prawns
Creamy mash, glazed beetroot & buttery spinach

Charred Beef Fillet with Pink Peppercorns
Fondant potato, baby asparagus, Madeira & thyme jus

Sea Salt & Rosemary Breast of Duck
*Juniper braised red cabbage, sautéed potatoes, port
& winter berry sauce*

Corn-fed Chicken Supreme
*Garlic & herb mash, tender-stem broccoli,
porcini cream sauce*

Butternut Squash, Goats Cheese
& Caramelised Red Onion Tart 
Sweet potato fries, wild rocket, balsamic glaze

Dessert

Coconut & Kaffir Lime Panna Cotta
Passion fruit coulis

Sticky Toffee Pudding
Madagascan bourbon vanilla ice cream

Raspberry Sorbet Bellini
Topped up with prosecco & fresh raspberries

Yorkshire Dales Cheese Slate
Apple chutney, crackers & fruit

Belgian Chocolate & Espresso Mousse
Marbled chocolate cup, chantilly cream

Coffee & Truffles

£10pp deposit required

Run up to Christmas

15th December

Christmas with Chris LIVE Show
*An evening with Chris Moretti and friends
performing festive hits old and new*

22nd December

Nigel Rae LIVE
Playing country hits.

28th December

Quiz Night
*Laura and Chris are back with their popular festive quiz!
Cash prizes to be won*

29th December

Hill Top Trio
Country style trio playing live, back by popular demand.

Booking recommended for all events.

Gift vouchers available

The New Year

Thursday 25th January

Burns Night
*An evening celebrating the late Robert Burns
with a 4 course dinner, Piper and live music along
with full addressing of the haggis.*

Wednesday 14th February

Enjoy a romantic, candlelit table for two.
Surrounded by log fires, live acoustic music
and a 3 course dinner.