



CHRISTMAS



— at —

THE YORK

STARTERS

ISLAY CURED SALMON

buttermilk blini, fennel and celeriac remoulade

TURKEY, SAGE & ONION SCOTCH EGG

with cranberry sauce

TRUFFLED CELERIAC & CHESTNUT SOUP

with warm crusty bread and Jersey butter (vgo, gfo)

BEETROOT, BLUE CHEESE & CHICORY SALAD

with walnut and a sherry dijon vinaigrette (v, gf)

FRIED CAMEMBERT

with port and grape chutney (v)



MAINS



~ festive dinner ~

BUTTER BASTED NORFOLK BRONZE TURKEY BREAST

and turkey gravy (gfo)

MAPLE GLAZED HAM

(gfo)

BEETROOT, CRANBERRY & WALNUT NUT ROAST

(v, vgo, gfo)

All with duck fat roast potatoes, roasted carrots and parsnips, brussels, stuffing and pig in blanket

BAKED FILLET OF HAKE

with roasted brussels, chestnuts, pancetta, puy lentils and gremolata (gf)

DESSERTS

BROWN BUTTER HONEY SPONGE

with blue cheese and fig chutney (v, gf)

TRIPLE CHOCOLATE BROWNIE

with belgian chocolate sauce and vanilla ice cream (v)

WHITE CHOCOLATE, CRANBERRY AND ORANGE BREAD & BUTTER PUDDING

Gran marnier sauce (v)

DATE & FIG STICKY TOFFEE PUDDING

with bourbon toffee sauce and vanilla ice cream (v)

SPECULOOS CH**SECAKE

(vg)

THREE COURSES £35 / TWO COURSES £30

If you have a food allergy or intolerance, please speak to our staff about the ingredients in your food before you order.

Detailed allergen information can be provided on request.

(v) vegetarian (vg) vegan (vgo) vegan option available (gf) gluten free (gfo) gluten free option available