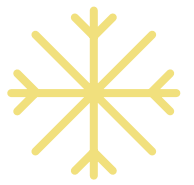




CHRISTMAS



— at —

THE YORK

STARTERS

SCOTTISH SCALLOPS

baked in their shell with a white wine and vermouth sauce, finished with trout caviar (gfo)

DUCK HAM, BEETROOT & FIG SALAD

with Yorkshire Blue cheese and blackberry vinaigrette (gf)

TRUFFLED CELERIAC & CHESTNUT SOUP

finished with smoked rapeseed oil, served with treacle soda bread and Jersey butter (v, vgo, gfo)

BEETROOT, BLUE CHEESE & CHICORY SALAD

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

PORCINI MUSHROOM PÂTÉ

on toasted sourdough with toasted walnut, Dijon mustard, and Pedro Ximénez vinegar



MAINS

~ festive roast ~



BUTTER-BASTED NORFOLK BRONZE TURKEY

with turkey gravy (gfo)

FILLET OF VENISON

with Cumberland sauce (gfo)

BEETROOT, CRANBERRY & WALNUT NUT ROAST

with sage and onion gravy (v, vgo, gfo)

All served with duck fat roast potatoes, caraway carrots, piccolo parsnips, Brussels sprouts, and sage, chestnut & apricot stuffing

PAN-ROASTED HALIBUT

glazed with Scotch whisky, served with Jerusalem artichoke gratin and Brussels sprouts

DESSERTS

MILLIONAIRE'S SHORTBREAD

Belgian chocolate delicie on shortbread with salted caramel sauce and vanilla ice cream (v, gfo)

TARTE AU CITRON

lemon marmalade, crème chantilly, lemon balm, and honey tuile (v, vgo)

BROWN BUTTER SPONGE

fig jam, and Yorkshire Blue cheese (gf, v)

DRUNKEN STICKY FIG PUDDING

with treacle toffee sauce and crème anglaise (v)

~ ~ ~ **THREE COURSES £85** ~ ~ ~

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