

H&H Festive Fayre

Served all day from Thursday 28th November up to and including Christmas Eve 2024
Our other menus are also available **BOOKING RECOMMENDED**

Starters £8

Celeriac, Hazelnut and Truffle Soup with sage crisps (v)

Haggis and Black Pudding Bon Bons, apple and grain mustard cream, rocket

Yorkshire Blue Cheese and Walnut Stuffed Pear (v) (gf)

Crispy Prawn Wontons with a spiced mulled wine jam

King Oyster Mushrooms with edamame puree, soy glaze and diced red chilli (v)

Mains £18

Butter-basted Roast Turkey

roast and mash potatoes, honey roasted carrots and parsnips,
Brussel sprouts and chestnuts in bacon butter, seasonal greens, sage and apricot sausage
meat stuffing wrapped in bacon, rich turkey gravy and bread sauce

Braised Featherblade of Beef

horseradish mash, poppy seed roasted carrots, cavolo nero and red wine jus (gf)

Treacle Glazed Pan-roasted Salmon

crushed root vegetables, Swiss chard, steamed broccoli, liquorice paint, and hazelnut cream (gf)

Squash, Gruyere and Sage Pithivier

mash and roast potatoes, honey roasted carrots and parsnips,
buttered broccoli and sprouts, sage and apricot stuffing, roast chestnuts and red onion gravy (v)

Desserts £8

Chocolate Delice with peppermint cream and ginger coral (v)

Traditional Christmas Pudding with hot brandy sauce or custard (v)

Clementine Posset with cranberry gel and bitter chocolate tuille (v)

Baileys Bread and Butter Pudding with white chocolate and raspberries (v)

Tea or Coffee with a warm mince pie with cream £6

