

FESTIVE FAYRE

2 COURSES £38.95 3 COURSES £44.95

STARTERS

Smoked Fish Platter (gf)

Smoked Haddock Scotch Egg, Smoked Salmon Gravalax & Smoked Mackerel, Celeriac Remoulade & Saffron Aioli

Jerusalem Artichoke & Yorkshire Blue Cheese Soup (tgf)

served with warm Sourdough & Pink Peppercorn Butter

Baked Camembert (v) (tgf)

with Garlic Thyme, Chilli Honey & Grissini Breadsticks

Turkey & Crispy Duck Spring Roll

Hoisin Sauce & Pickled Cucumber Salad

MAINS

The Strafford Arms Christmas Roast Turkey Dinner (tgf)

Duck Fat Roast Potatoes, Piccolo Parsnips & Baby Carrots, Pigs in Blankets, Stuffing, Sprouts & Winter Greens, Cranberry Sauce & Red Wine Jus

12 Hour Slow Braised Beef Cheek (gf)

Garlic Mash Potato, Carrot, Baby Leek & Beer Jus

Cod Loin & Cider Pork Belly (gf)

Saffron Fondant, Purple Sprouting Broccoli & Lemon Sauce

Sweet Potato, Wild Mushroom, Chestnut & Cranberry Wellington (v)

served with Spinach Gruyère & Jospier Asparagus

DESSERTS

Strafford Arms Christmas Pudding (v)

served with a rich Brandy sauce & fresh Cranberries

White Chocolate & Blood Orange Rice Pudding (v)

served with homemade Vanilla Shortbread

Double Chocolate Caramel Fondant (v)

served with vanilla bean ice cream

Festive Yorkshire Cheeseboard for One (£7 supplement)

Yorkshire Blue Cheese, Cranberry & Wensleydale, Charcoal Cheddar, Figs, Quince Paste, Chutney, Walnuts & Crackers