

CHRISTMAS DAY

AMUSE BOUCHE

Saffron & Mozzarella Arancini
sun dried tomato purée

STARTERS

Quail Scotch Eggs (gf)
roast tomato & red pepper sauce, black truffle dressing

Heritage Beetroot Carpaccio
goats cheese whip, rocket toasted pine nuts & olive oil dressing (v) (gf) (tve)

King Scallops & Beetroot Cured Salmon
lemon & dill crème fraîche (gf)

Caramelised Parsnip & Coconut Soup
served with parsnip bhaji (v)

MAINS

The Strafford Arms Christmas Day Roast Turkey Dinner (tgf)
Duck Fat Roast Potatoes, Heritage Baby Carrots & Piccolo Parsnips, Red Cabbage with Cinnamon & Orange, Brussel Sprouts with Cinnamon & Orange, Pigs In Blankets, Sage & onion stuffing & Red Wine Jus (tgf)

Josper Grilled Côte de Boeuf
tenderstem broccoli, creamed mash potato, peppercorn & brandy sauce

Norwegian Halibut
wild mushrooms & gnocchi (gf)

Vegetable & Cheese Béchamel Crumble
served with a side of winter green vegetables (gf) (v)

DESSERTS

The Strafford Arms Christmas Pudding (v)
citrus spiced, rich brandy sauce & fresh cranberries

Panettone Bread & Butter Pudding
served with vanilla crème anglaise (v)

Dark Chocolate Torte & Pistachio Ice Cream (v) (gf)

Yorkshire Christmas Cheeseboard (tve)
Yorkshire blue cheese, Wensleydale & cranberry, charcoal briquette, quince jelly, grapes, plum chutney & crackers

£125pp