



Three course Christmas Dining

A FESTIVE PLATTER TO SHARE



Sticky Asian Fried Chicken

Soy, chilli & ginger glaze,
sesame seeds & pickled chilli. GF 142KCAL

Whipped Feta & Hot Honey

Aleppo chilli & pink pickled onions. V GF 57KCAL

Forest Mushroom Arancini

Sun-dried aioli, Gran Levanto cheese
& crispy sage. V GF 100KCAL

Panko Crumbed Butterflied Prawns

Served with chilli jam. 57KCAL

Harissa & Maple Roasted Carrots

Cumin & lemon yoghurt, chermoula, crispy
chickpeas & coriander cress. V GF 77KCAL

Pigs in Blankets

Cumberland sausage, smoked streaky bacon and
cider & honey mustard glaze. GF 146KCAL

Hobbs House Rosemary & Sea Salt Focaccia

VG 77KCAL

MAINS



York House Roasted Pork Belly

Confit garlic mash, spiced red cabbage, veal jus,
Bramley apple sauce & crispy sage. GF 393KCAL

The Cosy Christmas Pie

Roast turkey & smoked ham hock pie with creamy
confit garlic mash, maple & thyme roast carrots
and parsnips, spiced red cabbage,
pig in blanket, red wine gravy. 1244KCAL

Herb Crumbed Fillet of Salmon

Dauphinoise potato, wilted spinach, dill &
white wine cream, braised leek. GFO 784KCAL

Maple Roasted Squash

Braised fennel, shallot & white bean puree,
pangrattato, chermoula, tenderstem broccoli,
aged balsamic roasted red onion and
mixed micro leaves. VG 551KCAL

DESSERTS



Christmas Pudding

With warm brandy custard & fresh mint. V 428KCAL

Individual Cheese Plate

Perl Wen, Barbers Cheddar & Cropwell Shropshire
Blue with sourdough crackers, red grapes,
fig & honey chutney. V 398KCAL

Lemon & Raspberry Parfait

With berry compote. VG GF 224KCAL

Classic Amaretto Tiramisu

Topped with Valrhona coco and
chocolate mocha beans. 417KCAL

Callebaut Dark Chocolate Mousse

Served with clotted cream ice cream
and honeycomb. V 319KCAL

Lyon Chocolate Ganache Truffles

Two, served with Valrhona cocoa powder. V 115KCAL

Add a coffee & chocolate truffle for £5
(boozy coffees excluded)

