



Three-course Christmas Dining

A FESTIVE PLATTER TO SHARE



Sticky Asian Fried Chicken
Soy, chilli & ginger glaze, sesame seeds and coriander cress. GF

Whipped Feta & Hot Honey
Aleppo chilli & pink pickled onions. V GF

Forest Mushroom and Black Garlic Arancini
Black pepper aioli, Gran Levanto cheese and crispy sage. V GF

Panko Crumbed Butterflied Prawns
With chilli jam.

Harissa & Maple Roasted Carrots
Cumin & lemon yoghurt, chermoula, crispy chickpeas and coriander cress. V GF

Pigs in Blankets
Cumberland sausage, smoked streaky bacon, cider, honey & mustard glaze. GF

Rosemary & Sea Salt Focaccia from Hobbs House Bakery VG

MAINS



York House Roasted Pork Belly
Confit garlic mash, spiced red cabbage, veal jus, Bramley apple sauce and crispy sage. GF

The Cosy Christmas Pie
Roast turkey & smoked ham hock pie with creamy confit garlic mash, maple & rosemary roast carrots, parsnips, spiced red cabbage, pig in blanket and red wine gravy.

Herb Crusted Fillet of Salmon
Dauphinoise potato, wilted spinach, dill & white wine cream sauce and braised leek. GFO

Maple Roasted Squash
Shallot & white bean purée, savoy cabbage & fennel seed, tenderstem broccoli, chermoula, pangrattato, roasted red onion petals and fennel cress. VG GFO

We're donating 20p of every Christmas Pie sold to Action for Children, a wonderful charity supporting children, young people and their families across the UK.

DESSERTS



Christmas Pudding
With warm brandy custard and fresh mint. V

Brûléed Miso Caramel Custard Tart
Served with vanilla pod ice cream and shortbread crumb. A recipe created by our chef Fabio, from Cosy Club Bath. V

Lemon and Raspberry Parfait
With berry compote. VG GF

Individual Cheese Plate
Perl Wen, Barber's Cheddar & Cropwell Shropshire Blue with sourdough crackers, red grapes and fig & honey chutney. V GFO

Dark Chocolate Mousse
With Belgian Callebaut dark chocolate, served with clotted cream ice cream and honeycomb. V GF

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

