

## CHRISTMAS DAY LUNCH

Generous, rich & full of indulgence, Christmas lunch is one to savour. Served throughout the house, arrive at 12pm to dine in The Rose Room at 12.30pm, 1pm to dine in The Bloomsbury Room at 1.30pm, or if you'd like to dine privately the Broadley Room can be booked for 12 -20 guests arriving at 1pm.

### TO WELCOME

A glass of chilled prosecco

### TO START

Butternut squash veloute, grated truffle, chive oil  
A tasting of Justin Staal's smoked salmon, beetroot, dill  
Duck liver parfait, duck breast pastrami, chorizo jam, sourdough

### SORBET

Sparkling wine & rose sorbet '

### TO FOLLOW

East Yorkshire roast bronze turkey, pigs in blanket,  
chestnut stuffing, rich turkey gravy  
Yorkshire beef fillet, sticky ox tail, rich madeira jus  
Fillet of monkfish, parsnip, apple and sage  
Salt baked celeriac 'steak', wild mushroom, blue cheese croquette

### TO FINISH

House christmas pudding, rum sauce, mince pie ice cream  
Dark chocolate, blackberry, milk sorbet  
Artisan cheeses, house baked fruit loaf, grapes, celery, biscuits

### FOR AFTERS

Coffee & handmade Tickton truffles

£100 per person

£55 for children under 12

Please note a £25 per person non-refundable deposit secures your booking. We ask that full menu choices including wine are given by the 1st of December.