

2 courses for £28 3 courses for £35

\*Decorations and crackers included\*

## **STARTERS**

Soup of the day (v)

Beetroot cured salmon gravlax, horseradish crème fraîche, seeded cracker, lemon dressing (gf)
Rib of beef croquettes, caramelised onion purée, pickled shallot, port reduction
Portobello mushroom Yorkshire rarebit, pickled red cabbage, tarragon emulsion (v)

## **MAINS**

Turkey ballotine with sage & onion stuffing, wrapped in streaky bacon, served with pigs in blankets, roast potatoes, brussels sprouts and honey glazed parsnips with cranberry puree

Seabass fillets, Parmesan Hasselback potatoes, grilled courgettes, kale, caper cream sauce (gf)

Herb gnocchi butternut squash puree, braised fennel, crispy kale (v)

Tykes Burger, cheese sauce, crispy pancetta, hand cut chips, coleslaw

10oz Sirloin steak, Pommes Anna, braised red cabbage, carrot, roast garlic, red wine sauce

## **DESSERTS**

Homemade traditional Christmas pudding with brandy sauce

Clementine and almond tart, vanilla crème anglaise, clementine curd, candied orange

Chocolate terrine, kirsch cherry gel, chocolate soil, cherry sorbet, chocolate shard

Selection of Yorvale ice creams or sorbets

(Please ask your server for today's selection)