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2 COURSE **£24.50**

3 COURSE **£29.50**

SERVED FROM **12.30PM-4PM**

TO START

Our Signature Atlantic Prawn and Lobster Cocktail

Marie Rose sauce with a touch of brandy

Today's Soup

Baked more? Sourdough bread and smoked butter (V)

Char-grilled Vegetable Salad

Pickled beetroot, 5-mile whipped goats' cheese, toasted hazelnuts, onion marmalade

Chef's Table

A selection of charcuterie, seafood and seasonal salads

MAINS

Roast Aged Sirloin of British Beef

Yorkshire pudding and beef gravy

Seared Fillet of Scottish Salmon

Buttered spinach and hollandaise sauce

Roasted Breast of British Turkey

With stuffing, chipolata and turkey gravy

Baked Cheddar and Leek Souffle

Char-grilled vegetables, white wine cream

All served with roast potatoes, cauliflower cheese and maple roasted vegetables

PUDDING

Jen's Famous Sticky Toffee Pudding

Butterscotch sauce, vanilla ice cream

Glazed Vanilla Crème Brulee

Cinnamon and orange shortbread

Selection of Artisan Ice Creams

Vanilla, cappuccino, chocolate brownie or English toffee

Platter of British Cheeses

With celery, grapes, Peters Yard crackers and chutney

Thwaites Ale Christmas Pudding

Candied Clementine, brandy sauce

Allergen Information – we really want you to enjoy your meal with us – if you'd like information about ingredients in any dish, please ask and we'll happily provide it. (V) is suitable for vegetarians. Prices include VAT.

A discretionary 10% service charge is added to all bills. 100% of the service charge is shared amongst all of our team throughout the hotel.