



CHRISTMAS MENU

at *The Yorkshire Rose*

STARTERS

Roasted Butternut Squash, Chestnut Velouté
Parmesan crisp, virgin olive oil and homemade focaccia

Gressingham Duck Liver Parfait
with spiced plum chutney, brioche bread

Classic Prawn and Crab Cocktail
with Marie Rose Sauce, avocado, baby gem and lemon

Baked Goat's Cheese
roasted Mediterranean vegetables, rocket, basil, oil and balsamic glaze

MAINS

Roast Crown of Turkey
with sage and apricot stuffing, pigs in blanket, seasonal vegetables, goose fat roast potatoes and turkey gravy

Fillet Steak
with fondant potatoes, roasted winter vegetables, truffle cauliflower puree and rich red wine jus

Pan Fried Wild Sea Bass Fillets
served with king prawn, crushed new potatoes, tender steamed broccoli and champagne beurre blanc sauce

Mushrooms and Beetroot Vegan Wellington
with traditional trimmings

DESSERTS

Traditional Christmas Pudding
served with brandy sauce and Pedro Ximenez wine

Chocolate and Orange Delice
dark chocolate mousse, orange crèmeux, ginger crumb and chocolate soil

Baileys and White Chocolate Cheesecake
served with winter berry compote

Yorkshire Rose Christmas Cheese Board
a selection of British and Mediterranean cheeses, grapes, chutney and crackers

Adults: £125.00pp / Under 12: £50.00pp,
Under 6: Kids Menu available

Pre-Order and 100% deposit required Before 1st December

All prices include VAT at 20%. Please ask waiting staff for allergen information.
A discretionary 10% service charge will be added to final bill.

