

THE TETLEY

CHRISTMAS

Three course meal – £35 per person

STARTERS

Chicken Terrine Wrapped with Bacon

with apricot & sage crumb, caramelised onion & chive butter, warm sourdough

Wild Mushroom & Kale Bon Bon (VEGAN)

with crispy kale leaf, spiced cherry sauce & extra virgin olive oil

Yorkshire Blue Cheese, Caramelised Onion & Broccoli Tart

with citrus dressed leaves

Smoked Salmon & Cream Cheese Pâté

with mint pickled capers & shallots, seeded rye & black garlic butter

MAINS

All served with a seasonal festive vegetable selection of honey roasted parsnips, carrots, rosemary & garlic potatoes, sage & onion stuffing, wild mushroom gravy

Roasted Loin of Pork

dressed with fresh apple & chive, pear chutney, topped with a crackling crumb

Chicken Supreme

with cranberry, red wine & shallot sauce, smoked pig in blanket & thyme butter

Salt Baked Celeriac (VEGAN OPTION)

whipped goat's cheese and a truffle, garlic & parsley crumb

DESSERTS

Cinnamon Sugar Doughnuts (V)

with local honey, whipped cream & raspberries

Wild Berry Crumble (GF OPTION)

with vanilla ice cream

Chocolate Brownie (VEGAN)(GF)

with festive spiced cream, blackberry compote and caramel popcorn