

CHRISTMAS DAY MENU

25TH DECEMBER 2023

APPETISER

Artichoke velouté, chestnut, sage, sourdough, cultured butter

STARTERS

Salmon

Ballotine of salmon, buttermilk, dill, pumpernickel

Ham

Pressing of ham hock, apricot and caraway chutney, quails egg

Leek

Charred leek terrine, walnut and vinaigrette dressing

Goats Cheese

Truffled goats cheese, parkin, blackberry and beetroot, honeycomb, balsamic

Lobster

Lobster and scallop ravioli, creamed leek, langoustine and lemongrass bisque

MAIN COURSE

Turkey

Poached and roasted turkey breast, roast potato, parsnip, cranberry

Stone bass

Grilled stone bass, white bean cassoulet, winter greens, vermouth

Venison

Roasted Yorkshire venison, fermented garlic, rosti potato, foie gras, truffle

Nut Roast

Nut roast pithivier, creamed cabbage, caramelised garlic, leek

Duck

Roasted Yorkshire duck breast, artichoke, salsify, Madeira

DESSERT

Christmas Pudding

Traditional Christmas pudding, brandy butter, clotted cream

Pear Belle Helene

Compressed pear, chocolate crèmeux, vanilla ice cream

Clementine

Panettone, clementine and pistachio trifle

Chocolate

Salted chocolate mousse, orange Madeline, Baileys ice cream

Cheese

Selection of 3 cheeses, lavosh, Earl Grey soaked apricots, date and walnut loaf

BOXING DAY GALA DINNER

26TH DECEMBER 2023

CANAPES

36 month old parmesan, balsamic
Tuna, coriander, ponzo

APPETISER

Pumpkin velouté, parkin, honey, sourdough, cultured butter

ARTICHOKE

Jerusalem artichoke, whipped goats cheese, pear

MONKFISH

Yakitori grilled monkfish tail, mussel, katsu, nori

BEEF

Roasted sirloin of Yorkshire beef, boulangère, celeriac, truffle, Madeira

CARAMEL

Salted caramel tart, malt, raisin, vanilla

COFFEE & CHOCOLATES

Yorkshire Emporium coffee with Belgium chocolates