

# Christmas Day



## STARTERS

**Roasted mushroom & chestnut soup** (v) (vg)  
rosemary & sea salt focaccia  
*wheat*

**Traditional prawn cocktail**  
baby gem lettuce, Marie rose, melba toast  
*(wheat, fish, milk,)*

**Whipped Wensleydale mille-feuille**  
balsamic glaze  
*(wheat, milk)*

**Duck liver parfait**  
roasted garlic & orange butter, toasted sourdough  
*(wheat, milk)*

## MAINS

**Sun inn Christmas carvery**  
Turkey, Beef, Gammon, vegetable nut roast  
All the traditional trimmings  
*(wheat, milk, egg, sulphites)*  
*Served to your table.*

**Pan seared salmon.**  
Tarragon & roast garlic potato terrine, buttered greens, dill emulsion  
*(fish, milk)*

**Broccoli & Yorkshire blue bread pudding** (v)  
Burre noisette root veg, capers  
*(milk, wheat)*

## DESSERTS

**Christmas pudding**  
brandy crème anglaise  
*(milk, wheat, eggs, sulphites)*

**Dark chocolate & orange meringue sponge**  
Baileys chantilly  
*(milk, wheat, egg, sulphites)*

**Festive winter berry trifle**  
*(milk, wheat, egg, sulphites)*

**Cherry & toasted walnut brownie**  
glazed cherries, white chocolate soil  
*(milk, wheat, egg, sulphites)*

**£50 PER ADULT**  
**£30 PER CHILD**  
UNDER 12 YEARS

Our dishes may contain traces of allergens or ingredients not listed on our menu, fish dishes may contain bones.  
Please inform our staff of any dietary or allergen requirements