

FOREST FESTIVE MENU

2 courses £22.50

3 courses £25.00



> TO BEGIN...

Rafi's Curried Roast Parsnip Soup warm apple chutney croutes, mini cheese on toast with extra mature Yorkshire Cheddar and a splash of Henderson's Relish sauce (v) (gf available)

Festive Mini Yorkshire Puddings - Three Ways Swains Family Butcher brisket beef with horseradish, mini pig in blanket, sprout bubble & squeak (v available)

Chicken Liver Pate toasted brioche, apple chutney (v available with mushroom pate)

Prawn & Crayfish Cocktail celeriac remoulade, bread wafer, parmesan crisp (gf available)

Goat's Cheese Croquettes with Cranberry Sauce rocket salad, beetroot (v) (ve available with vegan cheese)

> MAIN COURSE ...

Yorkshire Roast Turkey goose fat roast potatoes, mini Yorkshire pudding, roasted roots, honey glazed pigs in blankets, brown butter sprouts, apricot & pecan stuffing, cranberry sauce, lashings of turkey gravy

Vegan Roast - Baked Celeriac Steak garlic & rosemary roast potatoes, roasted roots, maple glazed bangers in blankets, chestnut sprouts, apricot & pecan stuffing, cranberry sauce, lashings of gravy (v) (ve)

Swains Family Butcher Slow Braised Steak and Yorkshire Ale Pot Pie with a golden puff pastry lid, homemade chips, winter vegetables

Jeff The Chef's Fish Pie creamy smoked haddock from Cross of York Fishmonger, layered with crushed minted peas, topped with crispy cheese potato, served with watercress salad, broccoli, and carrot ribbons (gf available)

Cross Of York Line Caught North Sea Haddock beer battered fish and chips, with crushed minted peas, chunky homemade tartar sauce, lemon wedge ~OR~ plain grilled with lemon, new potatoes, and winter greens (gf) ~OR~ vegan "fish and chips" (ve)

Trio of Sausages with Mash today's selection of Swains Family Butcher's sausages, sage butter and Brussels sprout bubble & squeak, homemade Yorkshire pudding, sage & onion gravy, roasted carrots, greens (v available)

If you have an allergy, or any questions about the menu, please ask a member of staff.

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> SIDES...

Homemade Yorkshire Pudding with a jug of proper gravy (v)... £3.00

Posh Chips ("Ham, Egg and Chips") our delicious chips, topped with crispy Parma ham, polonaise, truffle oil, and grated cheese (gf)... £5.95 ("normal" hand cut chips (v, gf) £3.00)

Brown Butter Brussels Sprouts (v, gf)... £3.00

Baked Cauliflower In Mature Cheddar Cheese Sauce (v)... £3.00

Char Grilled Broccoli (v, gf)... £3.00

Honey Glazed Pigs In Blankets... £3.00

Vegan Maple Glazed Bangers In Blankets (ve)... £3.00

Goose Fat Roast Potatoes (gf) (or ve, gf version **Garlic & Rosemary Roast Potatoes**)... £3.00

> GREAT BRITISH PUDDINGS...

Christmas Pudding brandy sauce, forest fruits

Christmas Cake Wensleydale & Cranberry

Homemade Winter Fruit Crumble rib tickling vanilla custard (gf available)

Back To School Tasters Carolyn's homemade spotted dick, sticky toffee pudding, treacle sponge, with rib tickling custard and vanilla ice cream

Northern Block Yorkshire Ice Cream ask for today's flavours

> TO FINISH...

Hot Beverages

York Coffee Emporium Coffee £3.00

Pot of Yorkshire Tea £3.00

Taylor's of Harrogate Tea £3.00

Hebden Teas Loose Leaf Teas £3.50

York Cocoa House Hot Chocolate £3.20

Boozy Hot Chocolate £5.95

Liqueur Coffee £5.95

Digestifs

Glenmorangie £4.50

Remy Martin £4.50

Cointreau £3.50

Disaronno £5.00

Tia Maria £5.00

Baileys Irish Cream £5.00

Espresso Martini £7.50