

Festive Dining

STARTERS

Smoked Salmon and Crab Salad

avocado, mixed leaves, brioche (GFA)

Curried Parsnip and Apple Soup

apple crisps, chilli oil, warm sourdough (V) (VE) (GFA)

Warm Bacon Wrapped Chicken Saltimbocca

green tomato chutney, pickled vegetable salad (GF)

Sourdough Crostini

warm winter vegetable ratatouille, herb and lemon cream, dressed salad (V) (VE) (GF)

MAINS

Traditional Roast Turkey Breast

roast potatoes, seasonal vegetables, pigs in blankets, sage and onion stuffing, Yorkshire pudding and gravy (GFA)

Slow Roasted Silverside of Beef

roast potatoes, seasonal vegetables, pigs in blankets, sage and onion stuffing, Yorkshire pudding and gravy (GFA)

Pan Fried Sea Bass

potatoes and leeks, crispy chorizo

Sundried and Tomato Arancini

red cheddar and parmesan stuffing, sweet peppers and tomato sugo
rocket leaves, rosemary focaccia (V) (VE) (GFA)

DESSERTS

Traditional Christmas Pudding

mixed dried fruits, brandy sauce or custard (GFA)

Milk Chocolate and Baileys Tart

chocolate mousse, Chantilly cream, fresh berries

New York Style Baked Cheesecake

berries compote, whipped cream

Apple and Rhubarb Crumble

brandy sauce or custard (V) (GFA)



1 Course £17.50 | 2 Courses £20.00 | 3 Courses £25.50

The High Force Hotel, part of the Raby Estate

(V) = Vegetarian (VE) = Vegan (GF) = Gluten Free (GFA) = Gluten Free Available (DF) = Dairy Free

Allergy Information: Please be aware that dishes prepared in our kitchen are done so where nuts and gluten are present, as well as other allergens. We cannot guarantee that any item is completely 'free from' traces of allergens. Please speak to a member of staff if you are concerned about allergens or if you have any dietary requirement.

A discretionary service charge of 10% will be applied.

