

## Boxing Day Lunch & Dinner Menu

### Starters

- Chef's homemade leek & potato soup, Cheddar cheese & paprika croutons, warm bread & butter (V, VE GFA)  
 Classic crayfish cocktail, Marie rose sauce, warm focaccia (GFA)  
 Butter crusted smooth duck & orange pâté, winter fruit chutney, garlic & thyme crostini (GFA)  
 Roulade of Scottish smoked salmon, crayfish tails, dill & cream cheese, pickled shallot, avruga caviar, wild garlic oil  
 Deep fried breaded Somerset Dozmary camembert, tossed rocket, cranberry & redcurrant dipping sauce (V)  
 Lamb kofta pitta bread, minced Yorkshire lamb kofta, garlic glazed pitta bread, houmous, corn & black bean salsa

### Main Courses

- Topside of prime 35-day dry aged Yorkshire beef (*served pink*), red wine gravy  
 Roasted Yorkshire turkey, sage & red onion stuffing, red wine gravy  
 Herb roasted loin of pork, crackling, sage & red onion stuffing, red wine gravy  
**'The Inn Trio'** a slice of Beef, Pork & Turkey, sage & red onion stuffing, red wine gravy (*a supplement of £2.95 applies to this dish*)  
 Baked three nut roast, sage & red onion stuffing, meat free gravy (V, VEA, GFA)  
**All above are served with herb roasted potatoes, Yorkshire pudding, whole honey roasted carrot & buttered seasonal greens (V/GF/VE gravy & Yorkshire pudding available upon request)**  
 Chargrilled 12oz lamb Barnsley chop, grilled cherry vine tomatoes, portobello mushroom, rocket, twice cooked chips (*a supplement of £6.95 applies to this dish*)  
 Grilled seabass fillet, sauté new potatoes, spinach & red onion, roasted vine tomato sauce (GF)  
 Battered East Coast haddock, twice cooked chips, mushy peas, homemade tartare sauce, lemon  
 Fresh pappardelle pasta, wild mushrooms, garden peas, baby onions, white wine & cream sauce (V)  
 Homemade short crust Yorkshire reared steak & local ale pie, creamed mash potatoes, mixed seasonal greens, red wine gravy  
**The Inn "Plant Based Burger"** 8oz plant-based patty, lettuce & tomato, vegan mayo, twice cooked chips or skinny fries (V, VE)

### Desserts

- Traditional Christmas pudding, brandy sauce (V, GF)  
 Classic crème Brûlée, mulled wine berry compote, shortbread (V, GFA)  
 Homemade verry berry & mascarpone cheesecake (V)  
 Chocolate brownie, chocolate sauce, local Yorvale caramel & honeycomb ice cream (V, GFA)  
 Glazed lemon tart, fresh raspberries, dairy free strawberry & yuzu Yorvale ice cream (V, VE, DF, GF)  
 White chocolate & marmalade panettone tart, Yorvale butter toffee ice cream (V)

**Two Courses - £40.00    Three Courses - £48.00**

### Available Sides

Classic cauliflower cheese	£5.25	Honey roasted parsnips	£4.75	Truffle cauliflower cheese	£5.95
Twice cooked chips	£5.50	Skinny fries	£5.50	Truffle Fries	£6.95
Battered onion rings	£5.50	Buttered seasonal greens	£5.25	Braised red cabbage	£4.75

### ALLERGEN INFORMATION

Please discuss any food allergies with a member of staff. Our fryers are used for various products and therefore may contain allergen traces.

As our kitchen is not an allergen free zone we cannot guarantee absolute trace exclusion from a dish.

DIETARY INFORMATION GF gluten friendly | GFA gluten friendly available | V vegetarian | VA vegetarian available | VE vegan | VEA vegan available | DF dairy free | DFA dairy free available |