



Christmas Eve Dinner Menu

(served from 5.00pm until 8.30pm)

Two courses £40.00 Three courses £48.00

Starters

Chef's homemade soup, warm bread & butter (V, VE GFA)

Classic crayfish cocktail, Marie Rose sauce, warm rosemary focaccia (GFA)

Beetroot & goats cheese bon bons, beetroot puree, rocket salad (V)

Homemade pork & chorizo scotch egg, baby gem lettuce, smoked paprika & garlic aioli

Deep fried breaded Somerset Dozmary camembert, tossed rocket, cranberry & redcurrant dipping sauce (V)

Roulade of Scottish smoked salmon, crayfish tails, dill & cream cheese, pickled shallot, avruga caviar, wild garlic oil

Truffle butter crusted chicken liver parfait, plum & apple chutney, garlic & thyme crostini

Tandoori spiced chicken strips, minted yoghurt, cucumber salad (GF) *(may contain nuts)*

Main Courses

The Inn "Festive Meat Feast" 12" stone baked pizza, plum tomato sauce, bocconcini mozzarella & mild cheddar, pepperoni, turkey, pigs in blankets, chestnut stuffing

Fresh pappardelle pasta, wild mushrooms, garden peas, baby onions, crispy shallots, white wine & cream sauce (V)

Battered East Coast haddock, twice cooked chips, mushy peas, homemade tartare sauce, fresh lemon wedge

Grilled sea bass fillet, sauté new potatoes, wilted spinach & red onion, roasted vine tomato sauce (GF)

Homemade short crust Yorkshire reared steak & local ale pie, creamed mash potatoes, mixed seasonal greens, red wine gravy
(cooked to order, please allow over 20 minutes)

Chargrilled tandoori spiced chicken skewer, mango chutney, mint yoghurt, mixed salad, warm flatbread

7 hour slow braised Madras curried Yorkshire lamb shank, pea basmati rice, mango chutney, mint yoghurt
(a supplement of £5.00 applies to this dish)

8oz Signature sirloin steak (35 day dry aged), grilled cherry vine tomatoes, portobello mushroom, onion rings, dressed rocket, twice cooked chips
(a supplement of £12.00 applies to this dish)

12oz Barnsley lamb chop (served pink), grilled cherry vine tomatoes, portobello mushroom, onion rings, dressed rocket, twice cooked chips
(a supplement of £5.00 applies to this dish)

Chargrilled 7oz chicken breast, grilled cherry vine tomatoes, portobello mushroom, onion rings, dressed rocket, twice cooked chips

The Inn "Signature Burger" 8oz Aberdeen Angus ground steak & bone marrow patty, gem lettuce, tomato, stout onions, Monterrey Jack cheese, served on a brioche bun with white truffle mayo, fries or twice cooked chips

The Inn "Steak Sharing Platter" Two chargrilled 8oz signature flat iron steaks, onion rings, twice cooked chips, portobello mushrooms, cherry vine tomatoes, rocket, peppercorn sauce
(ideal for 2 to share, a supplement of £10.00 applies to this dish)

Allergen Information: *Gluten Friendly & Gluten Friendly Available dishes* - Please be aware, although dishes are made/available with non-gluten ingredients, all our dishes are prepared in kitchens that are not an allergen free zone where wheat, nuts and gluten are present, as well as other allergens, therefore we cannot guarantee that any food item is completely "free from" traces of allergens. We use vegetable oil in our fryers, these are used for various products and therefore may contain gluten, crustacean, fish, dairy, wheat & nut allergen traces.

Some dishes can be adapted for dietary/allergy requirements – Please ask a team member at time of ordering.

DIETARY INFORMATION: V vegetarian | VA vegetarian available | VE Vegan | DF Dairy free



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Available Side Dishes

Twice cooked chips (V)	£5.50	Skinny fries (V)	£5.50	Parmesan truffle fries (V)	£6.95
Cajun onion rings (V)	£5.50	Battered onion rings (V)	£5.50	Buttered mash (V)	£5.25
Peppercorn sauce (V)	£4.50	Mushroom sauce (V)	£4.50	Homemade coleslaw (GF, V)	£3.95
Blue cheese sauce (V)	£4.50	Buttered seasonal veg (V)	£5.25	Garlic French beans (V, GF)	£5.25

Desserts

- Traditional Christmas pudding, brandy sauce (V, GF)
- Crème Brûlée, mulled wine berry compote, homemade shortbread (V, GFA)
- Chocolate brownie, chocolate sauce, local Yorvale caramel & honeycomb ice cream (V, GFA)
- Belgian chocolate tart, chopped roasted nuts, salted caramel ice cream (V, VE, DF)
- Sticky toffee pudding, homemade butterscotch sauce, local Yorvale butter toffee ice cream (V)
- Homemade Nutella & raspberry cheesecake (V)
- Trio of local Yorvale ice creams or sorbets (V, GFA, DFA)
(please ask a team member for today's flavour selection)
- Lemon curd Eton mess, vanilla Chantilly cream, meringue (V, GF)
- Chef's cheese plate (2 cheeses), seedless grapes, celery, Yorkshire chutney, biscuits (V, GFA)
(a supplement of £2.00 applies to this dish)

After-Dinner Coffee, Tea & Sweet Treats

Wishing to extend your meal but feel over faced with dessert? Relax, unwind and indulge – add a selection of sweet treats (French macaron, homemade chocolate brownie bite & chocolate truffle) to any beverage below at an inclusive price of £7.00 – Because every meal deserves a sweet ending!

Americano	£3.95	Cappuccino	£4.25
Latte (Milk, Oat or Soya)	£4.95	Macchiato	£3.95
Espresso	£3.25/£3.95	Teas	£3.95
Cadburys hot chocolate	£4.50	Flat white	£4.25

Hot or iced Gingerbread, Pumpkin spiced or Vanilla latte
(Milk, Oat or Soya) £4.95

