

Christmas Day

AT FLETCHERS RESTAURANT

THIRKLEBY DUCK & PISTACHIO TERRINE

Fig chutney, marinated figs, endive, toasted sourdough (DF, GF*)

ROASTED SCALLOPS

Cauliflower purée, pancetta, onion seeds, curry infused oil (GF)

BEETROOT TARTARE

Aged balsamic, lemon gel, pickled shimeji mushrooms, crispy potatoes (GF, VE)



POLLARDS OF THIRKLEBY TURKEY

Chestnut & apricot stuffing, chipolata, roasted potatoes, winter vegetables, turkey gravy (GF*)

FILLET OF HALIBUT

Soft herb crust, leek & cabbage ragout, crispy ratte potatoes, Pommery mustard cream (DF*, GF*)

WILD MUSHROOM & CHESTNUT PITHIVIER

Celeriac purée, spinach, porcini sauce (VE)



GRANTLEY HALL CHRISTMAS PUDDING

Salted brown butter ice cream, cognac & vanilla sauce

THE GOLDEN WREATH

Caramelised white chocolate layers, walnut, mixed spices, crème fraîche

GLAZED CITRUS 'BAUBLE'

Lemon crèmeux, cardamom sablé breton, clementine mousse



SHARING BOARD OF BRITISH ARTISAN CHEESES

Served with traditional accompaniments



TEA, COFFEE & MINCE PIES

ALLERGENS & DIETARIES: GF - GLUTEN FREE | V - VEGETARIAN | VE - VEGAN | * - ADAPTABLE.
PLEASE SPEAK TO A MEMBER OF STAFF TO ADVISE OF ANY DIETARY NEEDS OR TO REQUEST CALORIFIC INFORMATION.

A discretionary 12.5% service charge will be added to your bill.

