

FESTIVE SEASON GROUP MENU

Available for Groups of 4 upwards (subject to the prevailing Covid-19 guidelines)
Monday to Thursday evenings and Monday to Friday lunchtimes
from 30th November to 23rd December 2020
£40 per person

Starters

Winter-spiced Muscadet Pumpkin Soup, Mulled Williams Pear, Harrogate Blue

Potted Duck Liver & Cognac Parfait, Black Treacle Walnuts,
Smoked Duck 'Ham', Gingerbread

Star Inn The City Yorkshire Pudding, Honey'd Pigs In Blankets,
Dark Spiced Ruby Ale Gravy

Beetroot & Bitter Orange-cured Salmon, Smoked Cod's Roe,
Whisky Jellies, Pumpernickel Bread

Main Courses

Traditional Butter Roast Turkey, Garden Sage 'n' Onion Stuffing, Goose Fat Fondant,
Honey & Thyme Roasted Roots, Sherried Chestnut Gravy

Rosemary-roasted Lamb Rump, Braised Neck Hotpot, Peppered Neep Purée,
Wilted Sprout Leaves, Port Wine Juices

Pan-seared Fillet of Black Bream, Risotto of Garden Leeks, Smoked Bacon & Clams,
Shaved Fennel, Preserved Clementine

Black Truffle, Cep & Roasted Chestnut Tagliatelle,
Malmsley Madeira Cream, Kale Pesto

Supplement £10:

Chargrilled Fillet Of Waterford Farm Beef, Proper Chips, Onion Rings,
Port Wine & Colston Bassett Stilton Sauce

Puddings & Cheese

Traditional Plum Pudding, Boozy Prune & Armagnac Ice Cream, Brandy Sauce

Pistachio & Almond Frangipane 'Tart', Candied Orange, Griottine Cherries,
Orange Blossom Ice Cream

Port-fed Colston Bassett Stilton, Walnut Bread, Fireside Chutney & Pickled Celery

Bramble Iced Parfait, Pontefract Cake, Crème de Mûre, Bitter Chocolate Crumble,
Crème Fraîche Sorbet

