

Baba Ganoush



DINING BY MATTHEW HYDE



Festive Menus



Festive Menu

Table Service

Sharing Starter

Rosemary & Douglas Fir Focaccia
Salami, Coppa Di Parma
Honey & Mustard Sticky Sausages
Baked Camembert
Gherkins & Pickles
Tipsy Chutney

Plated Main Options- Set Menu

(Choose 1 Meat Option and 1 Vegetarian Option)

12-Hour Slow Cooked Beef, Parsnip Mash ,
Calvados Cabbage and Winter Roots

Turkey Ballotine with Roast Potatoes & Seasonal Vegetables

Wild Mushroom & Celeriac Wellington, Squash Velouté,
Cubed Squash and Crispy Sage (VE)

Winter Root Cobbler, Parsnip Mash , Calvados Cabbage (VE)

Dessert Table

Chocolate & Miso Caramel Mini Tart
Biscoff Cheesecake & Festive Crackle
Clementine & Cranberry Posset

**Canapes service available for
Additional £8.50PP**

Festive Grazing Feast

3 x Canapes PP

Chicken Liver Parfait, Caramelised Red Onion Chutney on
Toasted Baguette

Home Smoked Salmon Blini, Crème Fraiche, Dill (GF)

Ribblesdale Goats Cheese, Fig & Honey Tartlet (V)

Grazing Feast Main Course

A Selection of Breads , Chutneys & Crackers

Gourmet Sausage Rolls with Festive Fig Chutney

Kale, Brie & Redcurrant Quiche

2 Cured Meats

2 Cheeses

Winter Slaw

Rosemary & Thyme New Potato Salad

Dessert Table

Chocolate & Miso Caramel Mini Tart

Biscoff Cheesecake & Festive Crackle

Clementine & Cranberry Posset

**Alternatives available for guests
with dietary requirements**

