



The Wharnccliffe

CHRISTMAS LUNCH

12:00 - 12:45 PM

(v) Spiced Parsnip Soup | Pickled Apples

Chicken, Duck & Ham Terrine | Pistachio | Cranberry Compote | Warm Brioche

(v) Goats Cheese Tart | Roast Beetroot | Toasted Walnuts | Dressed Rocket

Traditional Roast Turkey

Herb Seasoning | Roasted Potatoes | Chipolata and Bacon Roll | Roast Gravy

Roast Belly Pork

Roasted Potatoes | Parsnip Purée | Apple Crisp | Cider Jus

Lightly Cured Salmon Fillet

Fondant Potato | Wilted Greens | Chive Beurre Blanc

(v) Salt Baked Celeriac

Celeriac Crisps | Sourdough Croutons | Watercress | Red Wine Reduction

*Served with Honey Glazed Root Vegetables, and
Buttered Sprouts with Chestnuts*

Homemade Christmas Pudding | Rum Sauce

Chocolate Trifle | Salted Chocolate Mousse | Macerated Cherries | Crème Chantilly

Clementine Posset | Orange Curd | Oat & Ginger Granola | Meringue

£18.50

Three Courses





The Wharnccliffe

CHRISTMAS DINNER

6:30 - 7:00 PM

(v) Spiced Parsnip Soup | Pickled Apples | Curry Oil

Chicken, Duck & Ham Terrine | Pistachio | Cranberry Compote | Warm Brioche

(v) Goats Cheese Tart | Roast Beetroot | Toasted Walnuts | Dressed Rocket

Poached & Smoked Salmon Rilette | Dill Jelly | Peppered Crème Fraiche | Sourdough Croutes

Roast Turkey Breast & Ballotine Leg

Pork, Chestnut, Cranberry & Sage Seasoning | Roasted Potatoes | Roast Gravy

Roast Belly Pork

Roasted Potatoes | Parsnip Purée | Apple Crisp | Cider Jus

Lightly Cured Cod Loin

Fondant Potato | Wilted Greens | Chive Beurre Blanc

(v) Salt Baked Celeriac

Celeriac Crisps | Sautéed Wild Mushrooms | Red Wine Reduction | Truffle Oil

*Served with Honey Glazed Root Vegetables, and
Buttered Sprouts with Chestnuts*

Christmas Pudding Tart | Toasted Almond Ice Cream | Brandy Sauce

Chocolate Trifle | Salted Chocolate Mousse | Macerated Cherries | Dark Chocolate Sorbet

Clementine Posset | Orange Curd | Oat & Ginger Granola | Meringue

£21.50
Three Courses

