

**Christmas Dinner**

**Wednesday and Thursday Evenings: Seating 6:30pm – 7:00pm  
6<sup>th</sup> to 21<sup>st</sup> December 2023**

(v) Roast Butternut Squash Soup | Coconut | Ginger | Orange

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Rabbit & Ham Hock Terrine | Piccalilli | Toasted Sourdough

(v) Caramelised Red Onion & Goats Cheese Tart | Balsamic Reduction | Dressed Rocket

Trio of Salmon *Gravlax, Smoked, Ceviche* | Crème Fraiche | Horseradish Biscotti

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Traditional Roast Turkey  
Force meat Seasoning | Roasted Potatoes | Chipolata and Bacon Roll | Roast Gravy

Roast Pork Loin  
Apricot, Onion & Sage Stuffing | Roasted Potatoes | Parsnip Crisps | Cider Jus

Roast Salmon Fillet  
Straw Potatoes | Wilted Spinach | Rosemary Beurre Blanc

(v) Festive Nut Roast  
Roasted Potatoes | Portobello Mushroom Sauce

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

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Homemade Christmas Pudding | Rum Sauce

Panettone Bread & Butter Pudding | Crème Anglaise

Chocolate & Hazelnut Parfait | Vanilla Ice Cream | Hazelnut Brittle

**£24.50**  
**Three Courses**

**For more information, or to make a booking:**

Call 01709 722767 | Find us on Facebook | [www.thewharncliffe.co.uk](http://www.thewharncliffe.co.uk) | email [wharncliffe@rnngroup.ac.uk](mailto:wharncliffe@rnngroup.ac.uk)