



The Wharnccliffe

CHRISTMAS LUNCH

(v) Creamed Cauliflower Soup | Roast Chestnuts | Truffle Oil

Chicken Liver Parfait | Caramelised Red Onions | Toasted Brioche

(v) Sweet Potato and Squash Terrine | Celeriac Purée | Pickled Beets

Traditional Roast Turkey

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

Roast Belly Pork

Buttered Mash | Apple Compote | Parsnip Crisps | Cider Jus

Pan Fried Cod

Potato & Chorizo Hash | Wilted Kale | Red Wine Reduction

(v) Mushroom & Celeriac Wellington

Fondant Potato | Béarnaise Sauce

Served with

Honey Glazed Root Vegetables, and Buttered Sprouts with Chestnuts

(v) Homemade Christmas Pudding | Brandy Sauce

(v) Treacle Tart | Clotted Cream | Candied Peel

(v) Eton Mess | Mulled Winter Berry Compote

£23.50

Three Courses

