

Festive Dining

STARTERS

Prawn, Smoked Salmon and Avocado Tian
dressed mixed leaf salad

Whipped Goat's Cheese
roasted and pickled beetroots, toasted focaccia.

Spiced Parsnip Soup
freshly baked mini loaf

Pan Fried Pressed Ham and Pea Terrine
Raby apple chutney

MAINS

Traditional Buttered Roast Turkey Breast and Stuffed Leg
roast parsnips, carrots, sprouts and bacon, goose fat roast potatoes, redcurrant jus

Raby Longhorn Beef
goose fat roast potatoes, seasonal vegetables, red wine sauce

Poached Hake & Dauphinoise Chips
tender stem broccoli, whole grain mustard sauce

Chestnut and Wild Mushroom Gnocchi
seasonal vegetables, beurre noisette (Vegan Option Available)

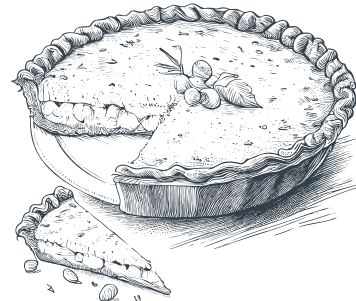
DESSERTS

Traditional Christmas Pudding
brandy sauce

Dark Chocolate and Black Cardamom Tart
Madagascar vanilla ice cream

Black Forest Roulade
black cherry sherbert, black cherry chocolate shards

Apple and Vanilla Crumble,
cinnamon custard



1 Course £14.50 | 2 Courses £21.50 | 3 Courses £25.00

The High Force Hotel, part of the Raby Estate

(V) = Vegetarian (VE) = Vegan (GF) = Gluten Free (DF) = Dairy Free

Allergy Information: Please be aware that dishes prepared in our kitchen are done so where nuts and gluten are present, as well as other allergens. We cannot guarantee that any item is completely 'free from' traces of allergens. Please speak to a member of staff if you are concerned about allergens or if you have any dietary requirement.

A discretionary service charge of 10% will be applied.