

Festive Dining

Starters

Classic Prawn Cocktail
served on a bed of crisp seasonal leaves with cucumber, tomato and a classic Marie Rose sauce, finished with fresh lemon and brown bread & butter (GFA)

Honey Roasted Parsnip & Carrot Soup
locally grown parsnips and carrots, gently roasted with honey, served with warm sourdough and Durham butter (GFA) (VEA)

Ham Hock Terrine
slow-cooked ham hock terrine served with chefs homemade piccalilli, toasted artisan bread and dressed seasonal leaves (GFA)

Mains

Herb Roasted Beef
served with Yorkshire pudding, crisp roast potatoes, honey-glazed pigs in blankets, rich gravy and a selection of seasonal vegetables (GFA)

Traditional Roast Turkey
served with sage and onion stuffing, pigs in blankets, crisp roast potatoes, seasonal vegetables and rich gravy (GFA)

Roasted Cod Loin
served with baby seasonal vegetables, buttery new potatoes and a delicate citrus velouté (GFA)

Festive Nut Roast
roasted nuts, seasonal vegetables and herbs, served with crisp roast potatoes, seasonal vegetables and a rich vegan gravy (VE)

Puddings

Traditional Christmas Pudding
filled with vine fruits and warming spices, served with rich brandy sauce

Raspberry & Gin Cheesecake
served on a gluten-free biscuit base, served with berry compote and coconut ice cream (GF) (VE)

Warm Festive Fruit Crumble
seasonal fruits topped with a golden buttery crumble, served with warm creamy custard

1 Course £19.00 | 2 Courses £26.00 | 3 Courses £32.00

The High Force Hotel, part of the Raby Estate

(V) = Vegetarian (VE) = Vegan (GF) = Gluten Free (GFA) = Gluten Free Available (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.