



Festive Dining

Starters

Panko Crumbed Crab Cakes

chilli jam and Asian slaw (GFA)

Curried Parsnip and Apple Soup

apple crisps, chilli oil, warm sourdough (V) (VEA) (GFA)

Crispy Pork Belly

teriyaki sauce, sweet, pickled vegetables (GFA)

Vegetable Pakora

seasonal vegetables in an Indian inspired batter served with mango chutney (V) (VEA) (GFA)

Mains

Traditional Roast Turkey Breast

roast potatoes, seasonal vegetables, pigs in blankets, sage and onion stuffing, Yorkshire pudding and gravy (GFA) (DFA)

Slow Roasted Silverside of Beef

roast potatoes, seasonal vegetables, pigs in blankets, sage and onion stuffing, Yorkshire pudding and gravy (GFA) (DFA)

Hazelnut and Citrus Crusted Cod Loin Fillet

passion fruit emulsion, Pak choi and lyonnaise new potatoes

Tomato Risotto

asparagus, bocconcini, parmesan, tomato salsa, fried courgette, dressed rocket (V) (VEA) (GFA)

Desserts

Traditional Christmas Pudding

mixed dried fruits, brandy sauce or custard (GFA)

Milk Chocolate & Baileys Tart

chocolate mousse, Chantilly cream, fresh berries

Rhubarb & Ginger Cheesecake

berries compote, whipped cream (DF) (VEA)

Apple and Rhubarb Crumble

brandied sauce or custard (V) (GFA)

1 Course £18.00 | 2 Courses £22.00 | 3 Courses £26.50

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.