FOUR & TWENTY

Christmas Group Menu

* For 7 or More *

Bread and Olives to Start

To start...

Mushroom soup, tasty croutons and truffled clotted cream.

Baked smoked haddock, buttered leeks, mornay sauce and fresh herb crust.

A little jar of Chicken liver pate, port and cranberry jelly, toasted brioche.

Salad of warm roasted butternut squash, cashew cream, salsa Verde and dressed leaves.

To follow...

Roast ballontine of turkey, Cumberland sausage, apricot and herbs, pig in blanket, roast potatoes, sprouts and carrots, roast turkey gravy.

Slow cooked local beef, Yorkshire blue cheese and polenta 'chips', mushroom puree, four and twenty carrot.

Pan roast salmon, buttered leeks, lobster sauce, crispy potato hash with smoked salmon.

Wild mushrooms and winter vegetable cottage pie, Eden Yard rapeseed oil mash, herb crust and smoked applewood.

To Finish...

Sticky toffee pudding, vanilla ice cream.

Belgian chocolate tart, salted caramel.

Yorkshire blue cheese, quince and oat cakes.

Lemon 'meringue' posset, raspberry sorbet.

Two Courses £41,
Three Courses £46.

Whilst we will do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen-free

Four and Twenty,
Part of Song Bird Hospitality Uk LTD