

STARTER

Honey Roast Parsnip Soup brioche & parmesan croutons (v)(veo)(gfo)

Venison Kofta tomato & red pepper relish, cubed feta (gf)

Baked Goats Cheese Crottin beetroot salad, pickled walnuts (v)(veo)(gfo)

Smoked Salmon Plate capers, whipped cream cheese, pickled cucumber (gf)

King Prawn Cocktail welbeck bread (gfo)

MAIN COURSE

Roast Turkey roast potatoes, mashed potato, pigs in blankets, stuffing, gravy (gfo)

Roast Beef Sirloin mashed potato, cauliflower cheese puree, kale, truffle jus (gfo)

Seared Venison Fillet venison haunch ragu, dauphinoise potato, braised red cabbage (gfo)

Mushroom Wellington celeriac puree, fine beans, vegetable jus (v)(ve)

Roast Cod dauphinoise potato, warm tartar sauce (gfo)

for the table, roast root vegetables, chestnut roast brussel sprouts, gravy

DESSERT

Cheesecake white chocolate & raspberry, vanilla ice cream

Cheese Selection pear chutney, grapes, crackers

Chocolate Tart red wine poached pear

Blueberry Sponge vanilla custard

Christmas Pudding brandy sauce (gfo)





The
Duke William
Askham
Christmas Day



CHRISTMAS DAY
2026

*Sittings between 12noon & 4pm, £100pp, £50 under 12s.
Bookings on a two hour basis, deposit upon booking, full
payment & preorder December 1st.*