



Crathorne Hall festive menus

Christmas Day lunch menu

Roast parsnip & coconut soup (v)
Focaccia bread croutons

Pressed terrine of local game
Red onion chutney, port reduction, beetroot leaf

Smoked cheddar arancini (v)
Roasted tomato pesto, watercress, basil oil

Seared Scottish scallop
Smoked bacon crème caramel, sea herbs

Yellison Farm goats' cheese, panna cotta (v)
Salt-baked beetroot, smoked pear purée

Ballotine of turkey
Pigs in blankets, roast potato, sage stuffing, red wine gravy

Winter truffle gnocchi (v)
Wilted spinach, Harrogate Blue cheese, wild mushroom emulsion

Scottish salmon Wellington
Creamed potato, Tenderstem broccoli, mussel cream sauce

Trio of chocolate
Dark chocolate marquise, white chocolate parfait, milk chocolate ice cream

Crathorne Hall Christmas pudding
Brandy sauce, red currants

Chef's selection of Yorkshire cheese
Celery, grapes, chutney, biscuits

Tea, coffee and mince pies

Hand PICKED
HOTELS



Boxing Day lunch menu

Celeriac & apple soup (v)

Truffle & sea salt croutons

Pressing of smoked chicken and baby leeks

Toasted brioche, beetroot & apple salad

Blue cheese & red onion tart

Pickled winter vegetables

Smoked haddock & curried potato terrine

Black olive tapenade, rocket, herb oil

Roast sirloin of Yorkshire beef

Roast potatoes, Yorkshire pudding, pan gravy

Pot roast chicken

Fondant potato, cabbage and bacon, thyme jus

Pan-fried stone bass

Wilted spinach, crushed new potatoes, mussel cream sauce

Roast pumpkin ravioli (v)

Butternut squash purée, watercress, smoked ribblesdale goats' cheese

Crathorne Hall Christmas pudding

Red currants, brandy sauce

Chef's selection of local cheese

Celery, grapes, chutney, biscuits

Iced apple & cinnamon parfait

Apple purée, mini custard doughnuts

Sticky toffee pudding

Bourbon toffee sauce, vanilla ice cream

Hand PICKED
HOTELS



Party nights menu

Beetroot-cured gravadlax

Beetroot and orange salad

Carrot and cumin soup (v)

Toasted pumpkin seeds

Chicken liver purée

Toasted brioche, apple purée, rocket

Ballotine of turkey

Pigs in blankets, roast potatoes, sprouts, roast root vegetables, sage stuffing

Butternut squash and goats' cheese risotto (v)

Pan-fried sea bream & crushed herb potato cake

Fine beans, chive cream sauce

Chef's selection of cheese

Celery, grapes, chutney and biscuits

Trio of chocolate mousse

Cherry ice cream

Crathorne Hall Christmas pudding

Brandy sauce, red currants

Hand PICKED
HOTELS