

To Begin

Chef's homemade soup of the day (v, g/f)

Duck liver parfait, smoked duck breast, pickled carrot, cucumber and caraway
chutney, ciabatta crisp

Port & rosemary honey braised fig, Harrogate blue cheese, spiced ginger cake &
watercress (v)

Mackerel tartar, smoked mackerel pate, pear and vanilla chutney, fennel, radish &
herb salad

Fillet of venison carpaccio, celeriac puree, pickled wild mushroom & celeriac
remoulade
£5.00 supplement

To Follow

Traditional roast turkey, pigs in blankets, roast potatoes, seasonal vegetables,
cranberry and chestnut stuffing, bread sauce and roast gravy

Cornfed chicken, gratin potato, charred tender stem broccoli, broccoli and
Parmesan puree, crispy chicken crackling, wild mushroom and tarragon jus

Roast fillet of cod, poached hen's egg, crushed baby potato, spinach, pea &
pancetta salad, crispy ham wafer, pea and mint velouté

Breast of Gressingham duck, charred chicory, fondant potato, honey roast carrot,
kale, orange sauce

Carrot tarte tatin, thyme & goats' cheese, micro herb salad, maple dressing
(v)

Pan fried loin of English lamb, dauphinoise potato, crispy lamb shoulder, cherry
tomato, courgette & aubergine, spinach, olive and port wine jus
£7.00 supplement



G I S B O R O U G H H A L L



To Finish

Christmas pudding with brandy sauce

Vanilla baked cheesecake, macerated blackberries, white chocolate crumb,
meringue, blackberry and lime sorbet

Dark chocolate pave, chocolate cake, cherry gel, cherry ice cream, pickled cherries

Sticky toffee pudding, toffee sauce, goats' milk & honey ice cream, homemade
honeycomb

Caramelized banana and peanut crumble tart
peanut butter jelly and vanilla ice cream

Selection of local and continental cheeses, grapes, celery, crackers
and Chaloner Estate chutney

After dinner coffee

Choose either a cafetiere of coffee or from our tea selection, served with petit
fours

Liqueur coffees – priced individually.

One Course - £30.00

Two Courses - £40.00

Three Courses - £50.00

Three Courses with Coffee and Petit Fours - £54.50

After dinner drinks from The Safe

Select an after-dinner drink from our fine and unusual whiskies, brandies and wines or from our craft gin
selection. Then enjoy your favourite whilst relaxing within the Inner Hall
or Drawing Room following dinner.

Built as a muniment room where the deeds for the estate were once kept, this Chubb safe has been lovingly
transformed into a magnificent liquor room.

If you have any questions regarding our ingredients or have a food allergy or intolerance, please inform your server before you
order your meal or drinks. The allergy information relates to ingredients deliberately present in our dishes. It has been provided by
our suppliers and all reasonable steps have been taken to ensure information is accurate. If you are sensitive to the traces of
allergens, we are unable to guarantee that any of our foods are suitable for you.