

THE CENTRAL

Christmas Menu

£24.95 for three courses

Starters

Roasted parsnip and chestnut soup with roasted chestnuts and crispy sage.
Heritage Beetroot cured Loch Duart salmon, horseradish cream, and juniper jelly.
Terrine of confit rabbit with chestnut mushrooms, shallots and baby spinach.
Salad of mulled pear, Yorkshire blue cheese and candied walnuts.

Mains

All dishes served with goose fat roasted potatoes, honey roasted parsnips, parsley, butter glazed chantenay carrots and sage and chestnut tossed sprouts.

Cranberry and sage stuffed turkey parcel wrapped in smoked streaky bacon, pork chipolatas.
Whole roasted baby Pousson with garlic scented pearl barley, pearl onions, pancetta and foraged rosemary jus.
North Atlantic Hake wrapped in San Danielle ham oven roasted, shellfish consommé with grilled langoustine.
Sautéed wild mushroom risotto with parmesan crisps and truffle oil.

Desserts

Traditional Christmas pudding with rum sauce and redcurrants.
Treacle tart with Jersey clotted cream ice-cream.
Spiced burnt cream with vanilla shortbread and candied winter fruits.
Yorkshire 3 cheese cheeseboard with crackers, mulled pear and grapes (£3.00 sur charge).