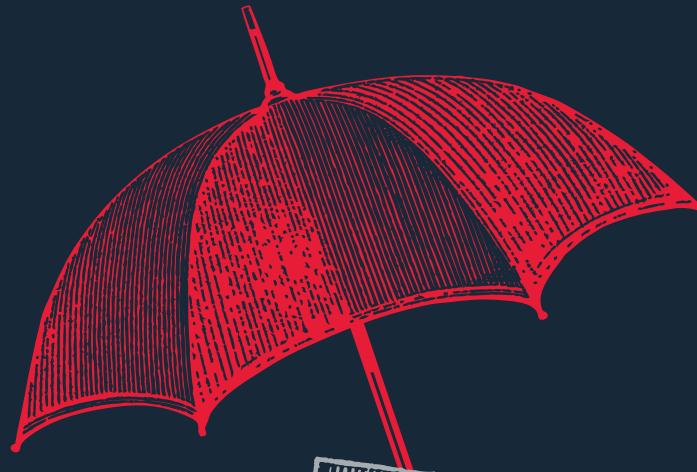


No.88

WALMGATE



FLAVOURS OF YORKSHIRE

No.88

WALMGATE

2017 CHRISTMAS DAY MENU

CANAPÉS AND BUBBLY ON ARRIVAL

STARTERS

GAME TERRINE

Spiced apple purée, breaded quails egg

MUSHROOMS ON TOAST

Pan fried wild mushroom, truffle crème fraîche, toasted muffin

CELERIAC AND WHITE TRUFFLE SOUP

Toasted sour dough



MAINS

ROASTED TURKEY ESCALOPE

Roasted vegetables, duck fat potatoes, "pigs in blankets", Yorkshire pudding, gravy

SLOW BRAISED LAMB SHANK

Sweet potato mash, green beans, red wine gravy

SUSTAINABLY SOURCED FILLET OF COD

Roasted parsnip, salt baked celeriac, shrimp butter

HANDMADE PUMPKIN AGNOLOTTI

Sage butter, aged parmesan, white truffle oil

DESSERT

TRADITIONAL CHRISTMAS PUDDING

Brandy sauce, rum and raisin ice cream

DARK CHOCOLATE MOUSSE

Salted caramel, Blood orange sorbet

A SELECTION OF YORKSHIRE CHEESE

Homemade chutney, celery, crackers



£49.95 PER PERSON

For full details please see www.hotelindigoyork.co.uk

Please note that some of our dishes may contain nuts or traces of nuts.

VAT included and charged at current market rate. All weights are approximate before cooking. Please note we cannot guarantee any items prepared in our kitchen are free from nuts or other allergens. Should you have any allergens, intolerances or concerns please speak to a member of the team. All items subject to availability.