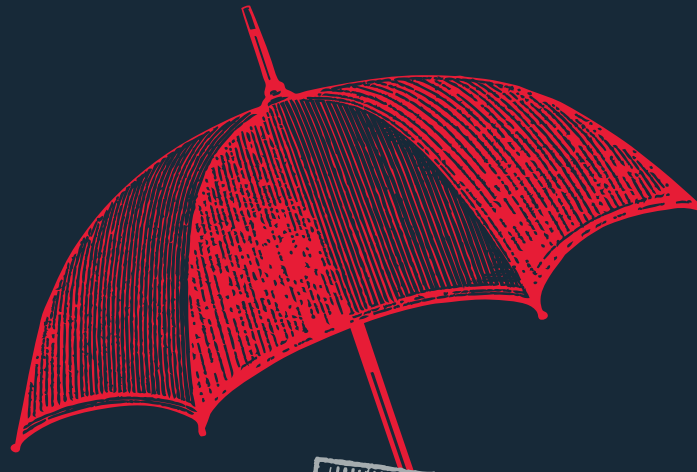


No.88

WALMGATE



FLAVOURS OF YORKSHIRE

No.88

WALMGATE

2017 FESTIVE MENU

CANAPÉS AND BUBBLY ON ARRIVAL

STARTERS

PAN SEARED SCALLOP
Curried parsnip, bitter leaves

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

ALE BRAISED SHORT RIB OF BEEF
Roscoff onion, smoked tomato, truffle mash, ale gravy

PAN SEARED SEA TROUT
White bean and chorizo, langoustine broth

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

£30 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.