

MRS.
BEETON'S
RESTAURANT

Christmas Day Menu

Welcome glass of festive limited edition Red Moët & Chandon Impérial Brut

To start

White Celeriac Volute

Winter Truffle & Fondant Celeriac

Scottish Smoked Salmon Carpaccio

Caviar horseradish crème fraîche & Pickled Cucumber

Dingley Dell Pork & Apricot Terrine

Port & Red Onion Chutney, Caramelised Figs & Sourdough

Mains

Traditional Roasted Yorkshire Bronze Turkey

Roasting Jus

Line Caught Seabass

Seaweed Beurre Blanc Sauce

Jerusalem Artichoke & Truffle Wellington

Balsamic Jus

All mains are served with traditional trimmings to share...

Honey Glazed Carrots & Piccolo Parsnips, Brussel Sprouts & Roasted Chestnuts,

Duck Fat & Roast Potatoes, Pigs in Blankets, Traditional Stuffing, Cranberry sauce

Puddings

Traditional Christmas Pudding

Brandy Butter Ice Cream & Custard

Yule Log

Valrhona Chocolate & Madagascar Vanilla Custard

Forest Fruits Trifle

30 years old Ximenez Sherry Wine & Chantilly

Mince Pies served with Coffee & Tea



Every care is taken to avoid any cross contamination from allergens during preparation. We do, however, work in a kitchen that processes allergenic ingredients and we do not have a specific allergen free zone or dedicated fryers. We are not a nut free establishment and nuts form part of our menus and are offered freely throughout the restaurant and bars. If you have any specific allergies or concerns, please let us know and we'll do our best to help. VAT is included at the current rate. A discretionary 13.5% service charge will be added to your bill. We are very grateful for any feedback.