Christmas Dining

in the Granary Restaurant

Afternoon Tea

Enjoy a Selection of Four Savoury Finger Sandwiches

Freshly Baked Festive Scone with Cinnamon Butter, Spiced Jam and Clotted Cream

Miniature Mince Pies, Christmas Fruit Cake and dainty desserts

Including a Glass of Fizz!

£13.95

Per Person. Includes Tea or Coffee.

Bookings will be taken between 3pm and 4pm. Call 0113 230 3618 to reserve your table.

For the month of December, all Afternoon Teas will have a Christmas twist!

From Monday, 3rd December, enjoy our new daytime menu for the Christmas season! Served from 11.30am-4pm each day.

Festive daytime menu!

the Special Evening Menu

Friday Night Live 7th, 14th, & 21st December
and Carols by Candlelight 8th, 15th, & 22nd December

STARTERS

Festive Wensleydale Pastry
stuffed with Wensleydale cheese, roasted leek and clotted cream, crowned with cranberries and served with a rocket salad.

Chicken and Apricot Terrine
with onion marmalade, thin toasted onion bloomer and salad garnish.

Melon and Parma Ham Salad
topped with a sweet fruit drizzle.

Salmon, Dill and Lemon Tart
with a fresh fruit salad.

Seasonal Winter Soup
served with a roll and butter.

FESTIVE HOMEMADE MAINS

Turkey or Beef Dinner
herb-roasted crown of turkey or mustard and peppered joint of beef with roasted potatoes, pigs in blankets, spiced red cabbage, roasted carrots, brussels sprouts, parsnips and yorkshire pudding with gravy.

Pheasant and Cranberry Casserole
with carrot and swede mash, spiced red cabbage and gravy.

Herb Crusted Salmon
with a bright lemon, dill and chive hash cake, prawn butter sauce and fresh green beans.

Wild Mushroom Wellington
Spinach and succulent wild mushrooms served with a toasted pine nut salad and sweet balsamic reduction.

DESSERTS

Traditional Christmas Pudding
and brandy sauce.

Spiced Apple and Sultana Crumble
topped with cinnamon and vanilla custard.

Tiramisu Trifle
amaretti-soaked almond sponge with spiced fruit jelly and cinnamon vanilla custard, topped with espresso whipped cream and a dusting of chocolate.

Vanilla Crème Anglaise Tart
with fresh fruit, orange glaze and crème chantilly.

Trio of Assorted Ice Creams

£29.50 per person for a three course dining experience. Drinks additional.

All events are subject to a non-refundable £10 deposit per person. Whilst every effort is made to ensure all of our Christmas events run as advertised, we reserve the right to amend or cancel any event for any reason.