

BOXING DAY @  
*Tickton Grange*

TO WELCOME

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A glass of chilled prosecco

TO START

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Roasted squash veloute, cumin infused toasted pumpkin seeds  
Confit duck & ham terrine, fig chutney, sourdough toasts  
Staal's smoked salmon fish cake, lemongrass sauce

FOR MAIN

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Roast sirloin of Yorkshire beef, Yorkshire pudding, rich gravy  
Pan roasted cod loin, onion cream  
Mushroom & caramelised onion wellington, blue cheese cream

DESSERT

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Brioche butter pudding, vanilla seed custard  
Creme brulee, poached winter fruits, cherry sorbet  
Tickton artisan cheese, house baked fruit loaf, grapes, celery, biscuits

TO FINISH

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Coffee & handmade Tickton truffles

£65 per person  
£35 for children under 12