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Starter Course
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Tomato and Basil Soup (v)
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Beverley Prawn Cocktail
*Seafood Sauce (mwog)*
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Chicken Liver Parfait
*Onion Marmalade and Garlic Crostini*

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Main Course
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Roast Turkey Dinner
*Pigs In Blankets, Stuffing, Roast Potatoes, Roasted Winter Roots, Seasonal Sprouts, Yorkie, and Proper Gravy Roasted*
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John Smith’s Braised Daube of Beef
*Horseradish Mashed Potato, Roasted Shallots and Pan Roast Gravy (Mwog)*
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Vegetarian | Vegan - Salt Baked Celeriac
*Caramel roasted onion, King oyster mushroom, braised lentils, red wine dressing and kale crisps (mwog)*

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Dessert Course
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Trio Of Festive Puddings
*A Gingerbread Sponge | Sloe Gin Eton Mess | Caramel Cheesecake*

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Brew
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Freshly Ground Coffee, Herbal or Yorkshire Tea from a station
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