



# PS

## Christmas Day Menu

£135 Adults, £67.50 Children (Under 12 Years)  
Sittings Available 12pm & 3:30pm

### To Start

**Jerusalem Artichoke & Black Truffle Soup**  
Parmesan, Truffled Crème Fraîche & Snow (GFA)

**Confit Duck, Cognac Cherries & Pistachio Terrine**  
Pickled Kohlrabi, Cornichons & Blood Orange (GFA)

**Gin & Tonic Cured Salmon**  
Pressed Cucumber, Tonic Gel, Pickled Lemon & Dill Mayonnaise (GFA)

**Twice Baked Harrogate Blue Cheese Soufflé**  
Cranberries, Toasted Walnuts, Mulled Wine Pear & Chicory Salad (V) (N)

### To Follow

*(All Served with Dripping Roast Potatoes, Mashed Potato,  
Roast Parsnips & Carrots, Cauliflower Cheese, Brussels Sprouts)*

**Traditional Butter Roast Free Range Turkey**  
Cranberry & Chestnut Stuffing, Pigs in Blankets, Pan Gravy (GFA) (N)

**Prime Rib of Beef**  
Oxtail Croquette, Horseradish Remoulade, Bordelaise Sauce

**Pan Seared Halibut Steak**  
Pancetta & Potato Rosti, Sea Asparagus, Marchand de Vin (GFA)

**Roast Pumpkin & Mrs. Bell's Blue Cheese Wellington**  
Confit Potato, Tender Stem Broccoli (V)

### To Finish

**Warm Sticky Figgy Pudding**  
Cognac & Toffee Sauce, Figgy Ice Cream

**Pear & Ginger Parkin Trifle**  
Sherry Poached Pear, Ginger, Crème Patissiere, Chantilly

**Deconstructed Black Forest Gateau**  
Chocolate, Kirsch Cherries, Sponge & Whipped Cream

**Yorkshire Cheeseboard**  
Served With Homemade Chutney, Celery, Grapes & Port Jelly (GFA)

To book your place for Christmas Lunch please contact the team on  
01423 505681 press 3 or email [harrogatechristmas@hrhgroup.co.uk](mailto:harrogatechristmas@hrhgroup.co.uk)

#### Terms and conditions

Christmas Day bookings are to be secured with a £20 deposit per person.

Full pre-payment is to be taken by Monday 16th November 2026.

All payments are non-refundable. All diners are to pre-order  
their menu choices prior to the event.



Allergy Key - (V) Vegetarian, (GF) Gluten Free, (GFA) Gluten Free Available, (N) Contains Nuts