

Festive Menu

Our popular festive lunches are the talk of the town! Come and join us in one of our beautiful private dining rooms.

STARTERS

Trio of Seafood Platter

Smoked Salmon and Dill Crostini, Garlic Shrimp Crostini with Avocado, Prawn Cocktail baby Gem cups.

Roasted Butternut Squash & Chestnut Soup

Served with sage oil, toasted pumpkin seeds, and warm sourdough bread slice (GF/DF)

Duck Liver Parfait

Served with spiced cranberry chutney, brioche toast and winter leave (GF/DF)

MAINS

Roast Turkey Ballotine

Stuffed with sage and onion, served with all the trimmings

Baked Lemon Garlic Butter Salmon

Served with roasted asparagus, tender stem broccoli and Hasselback potatoes with lemon garlic butter (GF/DF)

Ricotta & Spinach Ravioli

Roasted veggie sauce with ricotta and spinach Ravioli, finished with parmesan cheese and roasted walnuts

DESSERTS

Novotel Trio

A helping of red velvet cake slice, with a Caramel chocolate mousse, served with Lotus Biscoff, served alongside a shot of Tia Maria Liqueur

Yorkshire artisan cheese selection served with chutney, crackers, celery and grapes (GF)

Traditional Christmas pudding crème anglaise and rum soaked cherries

Vegan Banoffee cheesecake served with rich caramel sauce (V)

(Ve) - Vegan

(V) - Vegetarian

(*GF) - this dish can be adjusted to suit a gluten free diet but please advise your event planner.

Available Friday 13th November to Saturday 19th December

