DEVONSHIRE ARMS

HOTEL AT BOLTON ABBEY

Christmas Eve Dinner

Fizz and Canapés in the lounges

To Start

Smoked Thirkelby Duck Pastrami

Liver Parfait, Toast, Cherry

Or

Hand-dived Orkney Scallop

Turnip, Satay Sauce

Or

Whipped Goats Cheese

Winter Garden Vegetables, Toasted Almonds

Homemade bread & house butter

To Follow

Waterford Farm Beef Wellington

Potato Fondant, Vichy Carrots

Or

East Coast Lemon Sole

Caper & Butter Sauce, New Potatoes

Or

Salt Baked Garden Celeriac

Black Garlic, Tenderstem Broccoli

To Finish

Mulled Wine Chocolate Fondant

Yorkshire Baileys Ice Cream

Or

Selection of British & Irish Cheeses

from The Courtyard Dairy

Or

Caramelised Kissabel Apple

Ginger Parkin, Crème Fraiche Sorbet

Tea, Coffee & Homemade Mince Pies in the Lounges

V – Vegetarian | VE* - Can Be Made Vegan

Christmas Day Lunch

Fizz and Canapés in the lounges

Homemade Bread & House Butter

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Butternut Squash Velouté

Caramelised Red Onion, Coriander

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Salmon Gravlax Brown Butter Shrimp

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Traditional Turkey with all the trimmings

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Christmas Pudding
Brandy Custard, Blood Orange

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Selection of British & Irish Cheeses from The Courtyard Dairy

Boxing Day Gala Dinner

Fizz and Canapés in the lounges

Homemade Bread & House Butter

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Salt Baked Celeriac

Buttermilk, Pickled Kohlrabi, Roast Yeast

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Dressed Whitby Crab

BBQ Hispi Cabbage, Preserved Lemon, Roast Chicken Sauce

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Estate Venison

Garden Beetroot, Red Wine Jus

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Warm Bitter Chocolate Tart

Clementine, Chantilly

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Leeds Blue Pain Perdu

Port Poached Pears