

YORK MINSTER
REFECTORY



CHRISTMAS DAY

Arrive at 12.30pm for a 1pm Luncheon

£250pp

Alternative Vegetarian Menu Available on Request

Sloe Gin Christmas Cocktail and “Festive Nibbles”



Mulled Wine Cured Kames Bay Sea Trout, a Little Whitby Lobster,
Tartare & Baby Potato Salad, Exmoor Caviar, Coastal Pickings



Creedy Carver Duck, Free Range Pork & Pistachio Terrine, Carrot &
Apricot Chutney, Yorkshire Brie & Cranberry Loaf



Cauliflower Cheese & Aged Madeira Velouté, Salted Cracked
Hazelnuts, Cheese Tortelloni, Black Winter Truffle



Butter-Roast Free Range Bronze Turkey Breast with Juniper-Creamed
Brussel Sprouts, Pigs in Blankets, Garden Sage Stuffing, Spiced Brioche
Bread Sauce, Cranberry and Clementine Relish, Poultry and Tarragon
Gravy, Pickering Watercress. Served with Thyme-Roast Potatoes,
Buttered Brassicas with Walnuts, Swede and Carrot Horseradish Mash



Traditional Steamed Plum Pudding with Festive Fig and Nutmeg
Compote, Sailor Jerry Cask Aged Rum Sauce, XO Brandy Butter

Or

Colston Bassett Stilton, Port Wine ‘Jam’, Traditional Christmas Cake,
Celery and Walnut ‘Salad’



Warm Cinnamon Spiced Eggnog.....then Sleightime 5pm