

THREE COURSE FESTIVE MENU

£23.50 PER PERSON

Book your three course meal before 31st October and receive a complimentary glass of Prosecco for every guest in your party

TO START

CHRISTMAS SPICED CAULIFLOWER SOUP (V)

Topped with baby kale and cauliflower snow served with grilled rustic bread

PULLED HAM HOCK AND PISTACHIO RILETTES

Golden beetroot picallili and grilled rustic bread

SMOKED TROUT AND PICKLED FENNEL SALAD

Beetroot cous cous and horseradish sour cream

TRUFFLED MUSHROOM AND CHESTNUT BRUSCHETTA (VE)

Seasonal mushrooms finished with parsley and garlic

MAIN PLATES

ROAST TURKEY BREAST

Wrapped in Prosciutto with apricot & chestnut stuffing, braised red cabbage purée with a sharing serve of seasonal vegetables

CRANBERRY, WALNUT AND PUMPKIN SEED ROAST (VE)

Served on red cabbage purée with a sharing serve of seasonal vegetables

ROASTED SEABASS FILLET*

Served on a lentil, quinoa, kale & tomato tagine

90Z RIBEYE STEAK +£5 supplement*

With roasted vine tomatoes, fries and a Glenfiddich® Whisky & mushroom sauce

TO FINISH

CHRISTMAS CHOCOLATE FONDANT (V)

Topped with Christmas mincemeat served with clotted cream

AJAY'S CHEESECAKE (V)

Created by Ajay, Head Chef from All Bar One York.
Raspberry, hazelnut & chocolate praline cheesecake served with fresh raspberries

YUZU LIME PIE (V)

Served with blueberry compote

BAILEYS® TIRAMISU MARTINI

The perfect dessert alternative

COFFEE +£2.50 per person

With a selection of macaroons and mini mince pies

Contains pistachios and almonds

HOW TO BOOK

To confirm your booking please complete the pre-order, then email or bring the form into the bar with a £10 non-refundable deposit per person.

FIRST NAME

ADDRESS

SURNAME

EMAIL

CONTACT NUMBER

BOOKING DATE

BOOKING TIME

NO. IN PARTY

GUEST NAME

CHRISTMAS SPICED CAULIFLOWER SOUP (V)

PULLED HAM HOCK RILLETTES

SMOKED TROUT & PICKLED FENNEL SALAD

TRUFFLED MUSHROOM AND CHESTNUT BRUSCETTA (VE)

ROAST TURKEY BREAST

CRANBERRY, HAZLENUT AND PUMPKIN SEED ROAST (VE)

ROASTED SEABASS FILLET

90Z RIBEYE STEAK +£5 supplement

CHRISTMAS CHOCOLATE FONDANT (V)

AJAY'S CHEESECAKE

YUZU LIME PIE

BAILEYS® TIRAMISU MARTINI

COFFEE +£2.50 per person

ALL·BAR·ONE

A discretionary 10% service charge will be added to your final bill. All our food is prepared in a kitchen where nuts, cereals containing gluten, and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, confirmation of our full allergen information will be available from early November to allow you to confirm your booking. The allergen information is, to the best of our knowledge correct, however is subject to change between the time of advance booking and the time of dining. Please ask to see the allergen guide at the time of your visit to check if there have been any changes that may affect you. (V) = vegetarian, (Ve) = vegan, * = dish contains alcohol.