

THE
PUNCH
BOWL
INN



It's beginning to look a lot like... ★

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CHRISTMAS

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A FESTIVE PARTY

3 COURSES | £35 PER PERSON

Available for pre-booked parties only.

STARTER

Spiced Celeriac & Pumpkin Soup Freshly baked Sourdough (V)

Goats Cheese Crostini

Truffled Honey, Sweet Pickled Blackberries (V)

Ham Hock & Leek Terrine Sticky Fig Chutney, Toasted Sourdough (GFO)

Lentil Dal Pakoras Apple & Mint Chutney, Tamarind (V)

MAIN

Butter & Sage Roasted Turkey Duck Fat Potatoes, Roast Carrot & Buttered Greens, Pigs in Blankets, Chestnut Stuffing, Gravy

Roast Fillet Of Sea Bass Creamed Potato Purée, Samphire, Mussel & White Wine Butter Sauce (GF)

Wild Mushroom Dumplings Celeriac Purée, Pickled Shiitake, Crispy Onion Crumb, Tamari Broth (V)

Slowed Cooked Shin Of Beef Pithivier Shallot Purée, Confit Carrot, Red Wine Sauce (GF)

PUDDING

Christmas Pudding Brandy Butter, Rum Sauce (GF)

Baileys Panna Cotta Chocolate Sauce & Hazelnut Shortbread (V)

Mulled Winter Berry Cheesecake

Lemon Curd, Strawberry & Black Pepper Ice Cream

A Selection of Fine Yorkshire Cheese

Quince Jelly, Biscuits, Grapes, Chutney & Celery (GFO)

Tea or Coffee with Mince Pie add £4.95

All our food is prepared to order so we strive to satisfy all dietary requirements. GF - represents dishes that are clear of gluten. Please inform one of our team of your specific allergy or dietary requirement when ordering. We do use gluten products in our kitchen, so although we do take great care to bring you gluten free dishes, we cannot guarantee dishes are 100% gluten free. We cannot guarantee any of our dishes to be 100% allergen free. If you require more information about any ingredients or allergens in our dishes, please ask a member of our team. A discretionary 10% service charge will be added to all tables of 8 or more. Please note all festive bookings require a non refundable deposit to secure your booking and pre-orders will be required in advance of your booking. Please note, the staff on shift get 100% of any tips you may wish to leave.

KID'S CHRISTMAS MENU

3 COURSES | £35 PER PERSON | UNDER 12'S

STARTER

Tomato & Basil Soup

(V) (GF)

Prawn Cocktail

Baby Gem, Marie Rose
& Brown Bread & Butter

Ham Hock & Leek Terrine

Sticky Fig Chutney,
Toasted Sourdough (GF)

Lentil Dal Pakoras

Apple & Mint Chutney, Tamarind (V)

MAIN

Roast Turkey Pigs In Blankets, Stuffing,
Roast Potatoes & All The Trimmings (GF)

Pan Seared Cod Fillet Spinach,
Creamed Potatoes, Lemon Butter (GF)

Root Vegetable & Cranberry Bake
Vegan Gravy (V)

Chicken & Taragan Pie Chicken Gravy
All served with vegetables & potatoes

DESSERT

Christmas Pudding Homemade Custard (GF)

Warm Flourless Chocolate Cake Salted Caramel Fudge Sauce,
Mulled Cherries, Caramel & Sea Salt Ice Cream (GF)

A Selection of Fine Yorkshire Cheese
Crackers, Bramley Apple Chutney, Grapes & Celery (GF)
Clementine Posset Orange Curd, Almond Biscuit (GF)

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CHRISTMAS DAY



CHRISTMAS DAY

5 COURSES | £85 PER PERSON

Welcome Fizz & Canapés

Spiced Parsnip Soup Chive Oil (GF) (V)

Cheddar Cheese Twice Baked Soufflé Red Wine, Pear & Walnut Salad (V)

Smoked Salmon Sweet Pickled Cucumber, Radish, Lime Crème Fraîche (GF)

Ham Hock & Leek Terrine Sticky Fig Chutney, Toasted Sourdough (GF)

Sweet Potato & Spring Onion Pakoras Tamarind Chutney (V)

Butter & Sage Roast Turkey

Pigs in Blankets, Chestnut Stuffing & Roast Gravy

Roast Fillet Of Cod Crushed Potatoes, Samphire,
Mussel & White Wine Butter Sauce (GF)

Duet Of Beef Roast Sirloin, Beef Cheek Cottage Pie,
Parsnip Purée, Roast and Pickled Shallots, Chive Oil

Salt Baked Celeriac Wellington Wild Mushrooms, Sage,
Onion & Chestnut Purée, Puy Lentil Gravy (V)

Luxury Fish Pie King Prawns, Salmon & Cod in a
Shellfish Bisque, finished with a Seared King Scallop (GF)

*All served with family sized portions of Roast Potatoes, Buttered Sprouts
with Chestnuts, Buttered Carrots & Sticky Red Cabbage*

Traditional Christmas Pudding Brandy Butter & Rum Sauce (GF)

Warm Chocolate Cake Salted Caramel Fudge Sauce,
Mulled Cherries, Caramel & Sea Salt Ice Cream (GF)

A Selection of Fine Yorkshire Cheeses

Crackers, Bramley Apple Chutney, Grapes & Celery (GF)

Clementine Posset Orange Curd, Almond Biscuit

Baileys Panna Cotta Chocolate Sauce & Hazelnut Shortbread (V)

Tea or Coffee With Mince Pies & Sweet Treats

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NEW YEAR'S EVE

4 COURSES | £60 PER PERSON

Welcome Fizz & Canapés on Arrival

White Onion Soup Tortellini of Yorkshire Blue Cheese (V) (GF)

Sticky Confit Duck Crumpet Truffle & Miso Hollandaise

Roast King Scallops with Leeks, Mussels & Buttermilk (GF)

Lentil Dal Pakoras Apple & Mint Chutney, Tamarind (V)

Treacle Cured Fillet Of Aged Beef Beef Fat Potato Terrine,
Mushroom Ketchup, Shallots, Red Wine Sauce (GF)

Roast North Sea Cod Lobster Risotto,
Confit Tomato, Champagne Butter Sauce (GF)

Wild Mushroom Dumplings Celeriac Purée,
Pickled Shiitake, Crispy Onion Crumb, Tamari Broth (V)

Honey & Thyme Glazed Pork Tenderloin Pumpkin Purée,
Potato Fondant, Baby Leeks, Sherry Vinegar Jus (GF)

All served with family sides to share
Chunky Chips, Seasonal Greens & Glazed Carrots

Chocolate & Grand Marnier Tart Caramelised Oranges,
Caramel Sea Salt Ice Cream

Cherry Panna Cotta Lemon Curd, Pistachio & Madeleines (V) (GF)

Apple Tarte Tatin Vanilla Bean Ice Cream

A Selection of Fine Yorkshire Cheeses
Quince Jelly, Biscuits, Grapes, Chutney & Celery (GF)

Tea or Coffee With Mince Pies & Sweet Treats add £4.95

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