



## GROUP DINING AT TRUE NORTH

DECEMBER 2026

TWO COURSES £32 / THREE COURSES £40

Our set-price Christmas menu is perfect for larger group bookings and is available from 12pm daily. Pre-booking is required, please contact us for more information and reservations...

### TO BEGIN?

**SPEIGHTS PEAR GIN & TONIC** £6.8 sgl. / £11.8 dbl.

made in Northowram – Speights pear-infused gin served over plenty of ice with juniper berries and dehydrated pear – we love it with Fever Tree Elderflower Tonic

**TRUE NORTH SNOWBALL** £9

Warninks advocaat, fresh lime juice and light lemonade served over ice

### TO START

**SPICED CELERIAC, APPLE & PARSNIP SOUP** Vg GF  
parsnip crisp

**SMOKED HADDOCK KEDGEREE ARANCINI** GF  
cranberry chutney, roasted chestnuts, curry oil

**PULLED BEEF SPRING ROLL**  
parsnip purée, red wine pan jus, pickled cranberries

**WILD MUSHROOM & ROASTED GARLIC PATE** Vg GFA  
fig compote, toasted sourdough

### TO FOLLOW

**BUTTER-BASTED TURKEY BREAST**  
roast potatoes, root vegetables, brussels sprouts, red cabbage, pigs in blankets, our own recipe sausage meat, sage & cranberry stuffing, pan gravy

**BRAISED FEATHERBLADE OF BEEF** GF  
caramelised red onion mashed potato, sauteed mushrooms & chestnuts, tawny port & harrogate blue cheese sauce

**GRILLED SEA BASS** GF  
whitby crab fritter, prawns, clams, miso lobster bisque, pickled ginger

**POTATO, TRUFFLE & SAGE POTATO PAVE** v GF  
charred cauliflower, cranberry chutney, crumbled blue cheese

**SPICED ROASTED BUTTERNUT SQUASH** Vg GF  
puy lentils, roasted red onion & sprouts, sage 'yoghurt'

### TO FINISH

**VANILLA & CRANBERRY BLONDIE** GF  
cranberry & cherry compote, salted caramel ice cream

**CHOCOLATE YULE LOG**  
spiced winter berry coulis, Madagascan vanilla ice cream

**STICKY TOFFEE PUDDING** GF  
butterscotch sauce, Madagascan vanilla ice cream

**FRUIT SORBET** Vg GF  
fresh berries

**NORTHERN CHEESE SELECTION** £3 supp.  
selection of cheeses served with all the usual suspects.