



DEVONSHIRE ARMS HOTEL & SPA

BOLTON ABBEY ESTATE

Christmas Menus

Christmas Eve Dinner

Halibut

Ceviche of halibut, brown shrimp, finger lime

Trout

Beechwood smoked rainbow trout, pine, beets, toasted yeast

Pig

Slow cooked Yorkshire suckling pig, confit leek, cheddar, Ampleforth cider

Pandan

Pandan leaf parfait, white chocolate, kaffir lime, lemongrass sorbet

Pistachio

Chocolate Ganache, pistachio cake, toasted marzipan, crème fraiche, bergamot

Christmas Day Lunch

Ham/Goose

Pressing of goose, honey glazed ham, cranberry and pistachio

Lobster/Salmon

Warm lobster and Wellgates smoked salmon cocktail, dill, cucumber, red pepper, tomato

Turkey

Roasted Turkey with all the traditional trimmings

Pudding

Christmas Pudding Trifle, white chocolate, brandy, raisin

Yule log

Clementine, mulled wine

Please note, menus are subject to change. We aim to cater for all dietary requirements, provided they are mentioned at the time of booking. Some menu items contain nuts and other allergens. As a result traces of these could be found in other products served here.



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Boxing Day Dinner

Duck

Duck pastrami, confit leg, Jewish relish, duck fat pumpernickel

Cod

Roast cod, mussel and sardine tempura, Alsace bacon, red wine and cod bone sauce

Venison

Loin of Yorkshire venison, swede, charred cabbage, braised shin

Carrot

Spiced carrot cake, cream cheese frosting, candied walnut, milk ice cream

Quince

Slow cooked quince, Nikka whiskey, chocolate, puff pastry, pine