AYSGARTH FALLS HOTEL

SUNDAY LUNCH

27th November – 24th December 2026

STARTERS

Smoked Finnan Haddock Broth 9
leek & potato, herb oil, mini savoury scone

Pressing of Yorkshire Ham & Vegetables 12
fine herb salad, quince, confit apple, sourdough

Whisky-Cured Scottish Salmon 14
pickled cucumber, soft quail's egg, lemon curd

Cauliflower Pannacotta 10
wild mushrooms, vegetarian parmesan tuile, cauliflower fritter

Heritage Beetroot 12
roasted & pickled beetroot, whipped goats' cheese, candied walnuts

MAIN COURSE

Roast Free-Range Turkey 24
cranberry & orange stuffing, traditional trimmings, Yorkshire pudding, roasting gravy

Fillet of Stone Bass 29
charred shallot, potato terrine, cavolo nero, confit garlic, split fish velouté

Roast Sirloin of Yorkshire Dales Beef 24
roast potatoes, roasted vegetables, Yorkshire pudding, gravy

Roast Loin of Pork 23
roast potatoes, roasted vegetables, Yorkshire pudding, gravy

Cannelloni of Butternut Squash 22
leeks & Jerusalem artichoke, vegetarian parmesan, chive butter sauce, crispy leeks

Sides 6
pigs in blankets, house chips, cranberry & orange stuffing, cauliflower cheese

DESSERT

Aysgarth Falls Christmas Pudding 8
brandy sauce

Warm Bread & Butter Pudding 10
dark chocolate & orange croissant, custard

Lemon & Lime Tart 9
winter berry sorbet, Chantilly cream

Toasted Barley Vanilla Pannacotta 8
winter fruits, flapjack

Selection of Ice Creams & Sorbets 8

Please make your server aware of any allergies or dietary requirements